
Clos Fournet 2022

CSPC# 813878

750mlx6

14.5% alc./vol.

Grape Variety

90% Merlot, 7% Cabernet Sauvignon, 3% Cabernet Franc.

Appellation

St. Emilion

Classification

1st Grand Cru Classé

Website

<http://www.closfourtet.com/en/index.html>

Analysis

pH: 3.54

Sustainability

Chateau Clos Fournet is committed to minimal environmental impact, employing organic and biodynamic treatments in the vineyard. Fallow plots are allowed to regenerate naturally, and the presence of cows helps fertilize the soil. Wildflowers and shrubs encourage biodiversity, creating a harmonious ecosystem and allowing the natural environment to thrive.

General Info

Thanks to the geology of the Saint-Emilion plateau (chalk overlaid with aeolian sand), its fine wines boast a unique reputation, and Clos Fournet, occupying a prime site, is among one of Saint-Emilion's oldest and most renowned estates. Medium in size (20 ha of vineyard), Clos Fournet is built around an authentic private residence dating from the end of the Ancien Regime and itself stands at the very gates of the medieval city. It was in fact built over magnificent underground quarries where its wines are aged both in barrel and in bottle. The site itself is one of those most frequently visited and greatly admired. Throughout the 18th century, the Rulleau and de Carles families contributed largely to its growing renown, fully exploiting the land's potential. Here, thanks to the thin layer of arable soil, vines root easily, yet yield little, this "stress" being a fundamental prerequisite for the production of great wines. An exceptional terroir, the primary condition for production of a very great wine, associated with judiciously selected grape varieties cultivated in the time-honored fashion, traditional winemaking controlled by the latest techniques and finally aging in new barrels, ensure that Clos Fournet takes its rightful place among the most highly esteemed growths in the appellation and in the region. In 1949, the Lurton family bought the chateau. They helped the vineyard to progress particularly the last 10 years. In 2001, Clos Fournet has been repurchased by Philippe Cuvelier who continues the modernisation.

Winemakers

Jean-Claude Berrouet and Stéphane Derenoncourt

Vintage

The cool, damp weather at the start of the year preceded a mild, dry climate that advanced early budburst. The spring was particularly hot, with May one of the hottest and driest months in twenty years. Despite these extreme conditions, the vines adapted with rare resilience. Mid-flowering came early. Three heatwaves slowed vegetative growth in favour of grape ripening. The hydric stress caused by the very low rainfall had a moderate impact thanks to the chalky soils. The harvest took place between 9 and 27 September.

Vineyards

Thanks to the spare no expense attitude of the new owners, Clos Fournet is doing what it takes to make the best wine possible. This effort begins in the vineyards. They practice sustainable, vine-growing methods. Grass is seeded between the rows to help reduce excess water. The soil between the vine plants is ploughed. The vines are pruned keeping two long canes, which are later de-budded to the required number of buds. De-leafing is done on the east-facing side at the end of June, and on the south-facing side at the end of August. Crop thinning is carried out at the beginning of the grape-colour change. As a result, the bunches are evenly spread out and well ventilated for good ripening. The 20-hectare Bordeaux vineyard of Clos Fournet, is situated a stone's throw from the village of St. Emilion right on top of the limestone plateau. The vines are planted to 85 % Merlot, 10% Cabernet Franc and 5% Cabernet Sauvignon with vines that average 30 years of age. The wine is aged for 18 months in 60% new oak barrels. There is a second wine, Closerie de Fournet.

Harvest

The 2022 Clos Fournet was picked from 9 to 27 September at 36hL/ha and vinified to a maximum of 24-26° Celsius

Maturation

Fermentation of whole grapes. Reception of the harvest in 25 small, temperature-controlled stainless-steel vats. Extraction by natural punching of the cap. Vatting for 21 to 28 days. Malolactic fermentation in vats, jars and barrels. The wine was aged for 14 to 18 months in the estate's underground cellar, in French oak barrels (40% new, 58% one wine) and amphora/jars (2%).



Tasting Notes	The colour is garnet with purple highlights. The nose is complex, releasing the aromatic intensity of grapes harvested at optimal ripeness. Ample and elegant on the palate, with a delicious freshness, dense tannins and a creamy feel.
Serve with	meat dishes, veal, pork, beef, lamb, duck, game, chicken, roasted, braised, stewed, and grilled dishes.
Production	3,800 cases made
Cellaring	Drink 2028-2042
Scores/Awards	96 points - James Molesworth, Wine Spectator - May 2025 95 points - Yohan Castaing, Wine Advocate - March 2025 97 points - James Suckling, JamesSuckling.com - January 2025 17 points - Jancis Robinson, JancisRobinson.com - April 2023 18 points - James Lawther, JancisRobinson.com - May 2023 98 points - Georgina Hindle, Decanter.com - December 2024 97 points - Georgina Hindle, Decanter.com - May 2023 97 points - Jane Anson, janeanson.com - March 2025 98 points - Jane Anson, janeanson.com - May 2023 99 points - Jeff Leve, thewinecellarinsider.com - March 2025 97 points - Neal Martin, Vinous - February 2025 99 points - Antonio Galloni, Vinous - February 2025 97 points - Jean Marc Quarin - April 2023 98 points - Peter Moser, Falstaff Magazine - January 2023 99+ points - Alexandre Ma MW - November 2024 18 points - Vinum Wine Magazine - August 2023
