



*1<sup>er</sup> Grand Cru Classé*  
**Clos Fourtet**

SAINT-ÉMILION

VINTAGE 2024

*Balancing act Vintage!*

OWNER Famille Philippe Cuvelier  
MANAGING DIRECTOR Matthieu Cuvelier  
DIRECTOR Emmanuel de Saint Salvy  
CONSULTANTS Jean-Claude Berrouet and Derenoncourt Consultants

**VINEYARD**

APPELLATION Saint-Émilion Grand Cru  
CLASSIFICATION 1<sup>er</sup> Grand Cru Classé since 1955  
LOCATION On the highest slopes of the western plateau  
of Saint-Émilion, at the foot of the "Grandes Murailles"  
SURFACE AREA 22 hectares  
SOIL TYPE Clay-limestone  
GRAPE COMPOSITION 86% Merlot  
08% Cabernet Franc  
06% Cabernet Sauvignon  
PLANTING DENSITY Between 6,000 and 9,200 vines per hectare  
AVERAGE AGE OF THE VINES 35 years

**2024 VINTAGE**

HARVEST From 25<sup>th</sup> September to 11<sup>th</sup> October 2024  
SORTING/RECEPTION Density sorting prior to manual selection,  
gravity-fed reception  
BLEND 84% Merlot  
10% Cabernet Franc  
06% Cabernet Sauvignon  
VINIFICATION Fermentation of whole uncrushed berries in 25 small-capacity  
temperature-controlled stainless steel vats; extraction via  
manual pigeage; vatting period lasting 21 to 28 days.  
Malo-lactic fermentation in vats  
AGEING 40% new barrels - 58% one-year-old barrels - 2% in clay  
amphorae - 14 to 18 months aging in underground cellars  
ANALYSIS Alc. 13% vol - pH 3,43  
PRODUCTION 30 hl/ha - 50,000 bottles