



1^{er} Grand Cru Classé
Clos Fourtet

SAINT-ÉMILION

VINTAGE 2025

The Luminous!

2025 VINTAGE

HARVEST From 09th to 22nd September 2025

BLEND 84% Merlot

10% Cabernet Franc

06% Cabernet Sauvignon

AGEING 40% new barrels - 58% one-year-old barrels -
2% in clay amphorae

14 to 18 months aging in underground cellars

ANALYSIS Alc. 14% vol - pH 3,40

PRODUCTION 28 hl/ha - 40,000 bottles

*Technical sheet
and detailed vintage*





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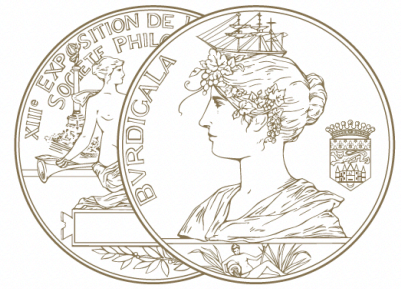
OWNER Famille Philippe Cuvelier
MANAGING DIRECTOR Matthieu Cuvelier
DIRECTOR Emmanuel de Saint Salvy
CONSULTANTS Jean-Claude Berrouet and Derenoncourt Consultants

VINEYARD

APPELLATION Saint-Émilion Grand Cru
CLASSIFICATION 1^{er} 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 84% Merlot
10% Cabernet Franc
06% Cabernet Sauvignon
PLANTING DENSITY Between 6,000 and 9,200 vines per hectare
AVERAGE AGE OF THE VINES 35 years

2025 VINTAGE

HARVEST From 09th to 22nd September 2025
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. 14% vol - pH 3,40
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The Luminous!

The Luminous embodies **the brilliance of an exceptional vintage**, a true signature **of a great sun-drenched year**. Both radiant and precise, it reveals the full nobility of **a rare balance between power, freshness, and purity**—heralding a wine of remarkable character and outstanding aging potential.

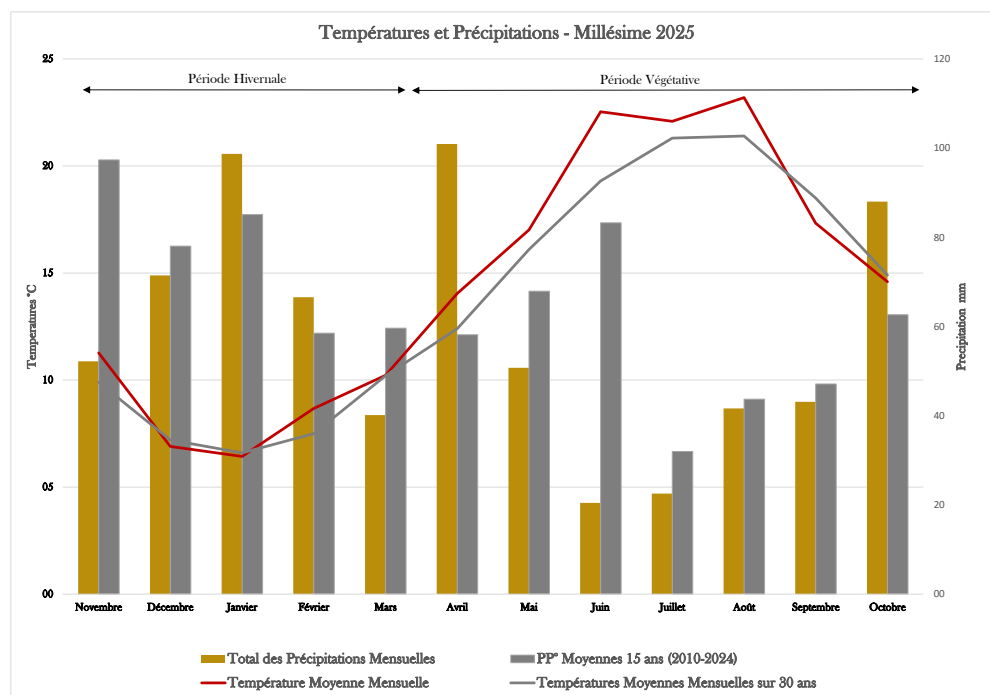
This vintage benefited from **ideal weather conditions**, with temperatures slightly above average (+4°C) and **significant diurnal temperature variation**, promoting optimal ripening while **preserving excellent acidity**.

Small berries resulted in low yields (less than 30 hl/ha) and lend this **rare** vintage to a beautiful concentration. **The freshness, precise and linear, structures the palate** and contributes to an outstanding overall level of quality.

Climate Data

Autumn 2024 was mild with moderate rainfall. Cold weather arrived with winter and lasted until mid-February. Temperatures, close to the averages of the past 25 years, allowed the vines to enter proper dormancy and helped improve soil health. Regular winter precipitation replenished soil water reserves, which are essential for coping with summer droughts.

From the second half of February onward, an early warm spell (+2°C compared to the average) began to break vine dormancy. Fortunately, between March 12 and 17, a cold snap (-3°C compared to the averages) slowed down the cycle, and budburst for Merlot took place with only a one-week advance, around March 20. It was even and optimal. **The 2025 vintage is already shaping up to be an early one.**



Except for the second half of April and a very rainy Easter weekend, spring 2025 was overall drier than average. Temperatures, meanwhile, remained consistently above seasonal norms. Under these mild and dry conditions, **flowering and fruit set proceeded ideally across all our grape varieties**, with about a one-week advance. An early water deficit began to develop, resulting in small berries that are rich in skin polyphenols. **At this stage, it was already clear that yields would be limited.**

The hot and dry trend continued. The period between mid-June and mid-July was particularly notable, with average maximum temperatures about 4°C above normal. Under these conditions, the water deficit intensified, and the first signs of veraison were observed around July 10. Initially quite slow, veraison then accelerated and was completed evenly by the end of July, helped by welcome rainfall on July 19 and 20.

Ripening conditions were exceptional. A heatwave settled in during the first two weeks of August (with average maximum temperatures above 35°C), while nighttime temperatures remained within normal ranges. **This remarkable diurnal temperature variation allowed the vines to ripen under excellent conditions.** Moreover, the early exposure of the grapes to sunlight greatly limited the risk of sunburn.

The early onset of water deficit, combined with strong sunshine, high light intensity, and record temperatures, accelerated the ripening of the seeds and skin tannins.

Rainfall at the end of August helped rehydrate the grapes, limited dehydration, and allowed the ripening process to be completed under optimal conditions. **Harvesting began on September 9, as in 2022.**

Technical Expertise

For many years, **we have been adapting our vineyard practices to increasingly hot and dry climatic conditions** such as those experienced in 2025. Deep soil work is carried out only after harvest in order to replenish useful water reserves. The use of cover crops is widespread; they sustain microbial life and help limit soil warming. During the growing season, only shallow tillage is maintained beneath the vine row to improve plant health by aerating the grape zone. All these practices, combined with our limestone soils—a true climatic buffer—promote efficient water management by the vine and thus the natural balance of the wines produced.

The 2025 harvest is healthy and homogeneous, greatly facilitating sorting. The grapes are transferred without crushing and by gravity into our small vats. This process preserves the integrity and aromatic purity of the freshly picked fruit as much as possible. In the same spirit, no pre-fermentation phase is carried out, and natural fermentations begin at ambient temperature. These encourage diversity and complexity while avoiding any loss of character that can result from selected yeasts. **The first juices quickly develop beautiful violet hues and display remarkable aromatic intensity.** In a vintage with high tannic potential, we limit fermentation temperatures and favor gentle extraction through manual punch-downs to **control the release of very fine tannins.** After a shorter maceration than usual, the new vintage is already showing purity, density, smoothness, and balance, true to its limestone signature, with excellent aging potential.

Ideal climatic conditions, the nature of our soils, the experience of our team, calm management in the vineyard, and precise control in the cellar are the **key elements behind a radiant and exceptional vintage.**

Conclusion

Some years seem to unfold like a **perfectly written script**: everything comes easily, the season follows **a steady rhythm** without interruptions. Good things happen at the right time—a precocity free from spring frost, flowering without constraint, and **a happy ending!** Although 2025 is different and difficult to compare, as the climate reveals new surprises each year, it will naturally take **its place in the great series of vintages ending in 5.**