



1^{er} Grand Cru Classé
Clos Fourtet

SAINT-ÉMILION

VINTAGE 2025

The Luminous!

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
PRODUCTION 28 hl/ha - 40,000 bottles