

CLOS FONTAINE

GRAND VIN 2023 **Organic Farming**



> VINEYARD: 100% Merlot.

Organic Farming, Mechanical soil labour, no herbicides, Agro-Ecological & Agro-Foresterie Farming.

> ALTITUDE: 80m at Saint Cibard.

> OWNERS: Famille Thienpont.

> WINEMAKERS: Jan & Florian Thienpont.

> TERROIR: clay limestone, and, on some plots rock.

> PRUNING: Guyot simple & double. Leaf stripping and bunch selection: from July 10th to August 15th

> HARVEST: Hand picking with sorting at the plot and before vatting.

> VINIFICATION: Natural. Small batch integral vinification in French oak vats for 12-18 months.

> VINTAGE 2023 : 100% Merlot - Alc:14% - PH 3,55.

Nestled in the hollow of a valley, in the village of Saint Cibard, Clos Fontaine disposes of an exceptional terroir in the appellation of Francs Côtes de Bordeaux. On it's east facing slopes, the Merlot blossoms fully without ever suffering from water stress. It therefore gives round and suave wines full of tenderness. Created by Dominique Thienpont en 2003, Clos Fontaine has become over the years a confidential and sought-after cru in the appellation.

2023. The Nobleness of a Great Classic!

The 2023 vintage got off to a relatively warm and rainy start in spring, lasting until early summer. Growth was active. The result was a virulent attack of mildew, which considerably reduced the harvest. Yields were very low. The rest of the summer was relatively cool, with a few heatwaves from August and into September. We harvested by hand for 20 days under fine conditions. The grapes are ripe, juicy and fruity!

A vintage that produces a classic Bordeaux, returning to a more accessible style in its youth, with velvety, bright fruit. Natural vinification, with gentle extraction, ensures that the wines retain their balance and exceptional aromas.

