



Saint Cibard, Gironde, le 02 April 2021

**Château Clos Fontaine “1er Vin”**  
**AOC Francs Côtes de Bordeaux**

**Vintage 2020**

*An outstanding Vintage: «fruit, fruit, and fruit! »*

2020 is a vintage of extreme contrasts, starting in April with an historical Hail, never seen since 1935! The yield will be limited. The grapes, which could be saved, received all the power and strength of the sap, developing complex fruity aromas prevailing on this hot and dry vintage. This vintage has a good ageing capacity.

Clos Fontaine 1<sup>st</sup> wine benefits from the second harvest of the young Merlot plants on the eastern slopes of the plateau of « Pimpine », (the first limestone buttress of the Saint Emilion plateau, in the heart of the appellation Francs Côtes de Bordeaux). This “terroir” reminds us of that of « Tertre Roteboeuf » illustrious “big brother” 8 km away in Saint Emilion.

These merlots, planted in 2017, spoil us with an opulent fruit, rich in sugar, well balanced for this second vintage. They are therefore again in the first wine, the “1er Vin”!

Jan & Florian THIENPONT



**Technical Information, Château “Clos Fontaine 1er Vin”**

**Altitude :** 95 m at Saint Cibard, Surface 6 Hectars.

**Owners and Winemakers :** 3 brothers, Jan, Florian and Clemens Thienpont

**Assemblage:** The grape varieties at Clos Fontaine are 100 % Merlot from old vines.

The young vines entering the first wine (1er Vin) are planted at 98 % Merlot but also as a test with Carmenere and Malbec.

**Vine cultural methods:** In agro forestry since 1998, in 2020 first official vintage in Organic certification (Ecocert)

**Pruning :** single guyot, double guyot on some plants

**Harvest :** hand picking with sorting at the plot and sorting before vatting

Ph : 3,5 / Potential alcoholic degrees : 14 %

**Winemaking:** Natural alcoholic fermentations. One to three daily gentle pumping over. Gentle extraction. Pressing with a traditional basket press. Malolactic fermentations in vats.

**Barrelling:** by gravitation into barrels of two wine (from Pomerol and Saint Emilion) and new barrels (less than 5 %). 100 % french oak lightly to medium toasted. Minimum sulphiting when filling the barrel. Ageing 12 months.



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