

CLOS FONTAINE

GRAND VIN 2022 **Conversion to Organic Farming**

Nouveau Projet d'étiquette - New Label's Project.



> VINEYARD: 100% Merlot.

Conversion to Organic Farming since 2020, 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 vinification in inox vats, gentle extraction, Aging in French oak barrels for 12-18 months.

> VINTAGE 2022 : 100% Merlot - Alc:14,5% - PH 3,65.

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.

The 2022 vintage : Sweet and roasted Merlots

2022 is an exceptional year with it's very hot and dry climate. To start with a mild and fairly dry winter favoured an early bud burst. Our soils and new pruning methods protected us from the spring frosts. The spring is magnificent and sunny, promoting even output and superb flowering. The vintage promises to be exceptional. The summer is very dry and hot. Our terroirs with clay and many subsoils hve played their role perfectly.

The Vines don't suffer. The agro-ecology helps us too and the springs of Clos Fontaine still had water. However the grapes are small with thick skins. A few storms at the end of August help the skins to refine. Under the sun we take our time to harvest. We hand harvest at the end of September, beginning of October magnificent Merlots. Floral and spicy, nearly exotic ! The naturelle vinification with gentle extraction, allows the wines to conserve a beautiful freshness. The pips are almost roasted, bringing particularly fine and elegant tannins revealing the brilliance of the fruit.