



# CHÂTEAU CARTIER

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Saint-Emilion Grand Cru  
Second wine of Château Fonroque

Consultant - Alain Moueix  
Technical Director - Ludovic Guibert

Administration - Perrine Huguier  
Sales department, Tours and tastings, Communication - Judith Barat

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**Vineyard planting area** 17,60 hectares  
**Average age** around 30 years

**Terroir** Limestone-clay hillside and clay and loam  
at the bottom of the hill

**Grape varieties** for most vintages 100% Merlot

## Cultivation methods

Estate certified organic since 2006 and biodynamic since 2008 – member of Biodyvin.

## Winemaking

As for the top wine, harvesting by hand in crates. Careful sorting of grapes on arrival at the vat house. Fermentation in temperature-controlled concrete vats according to the terroir, vine age and grape variety. Soft and slow extraction tailored to the potential of each vat.

**Maturation** 75% in barrels, 25% in vats

**Average yield** hectolitres per hectare

**Average production** 25,000 to 35,000 bottles

## Tasting

Château Cartier wines are well-rounded, giving them a friendly style. The tannins are soft and smooth. The aromas linger beautifully, with a fresh minerality coming through in the finish. Lively and harmonious with lovely tension.

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## Organic and biodynamic wine



Vin biologique, Agriculture France, FR-BIO-01.  
Organic wine, France Agriculture, FR-BIO-01.



Contrôlé par ECOCERT France SAS.  
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## Château Fonroque

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33330 Saint-Emilion  
Tel: +33 (0) 5 57 24 60 02  
Fax: +33 (0) 5 57 24 74 59  
info@chateaufonroque.net

<http://chateaufonroque.net>