



# CHÂTEAU FONROQUE

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Saint -Emilion Grand Cru Classé  
Certified in organic agriculture since 2006  
and in biodynamic agriculture since 2008

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** 35 ans

**Terroir** Plateau calcaire et côte argilo-calcaire  
**Grape varieties** 80 % Merlot - 20 % Cabernet Franc

## Cultivation methods

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

## Winemaking

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** 30% in new large barrels and  
70% in either small barrels that have  
held at least one wine or small vats

**Average yield** 40 hectolitres per hectare

**Average production** 50,000 à 70,000 bottles

## Tasting

Château Fonroque wines are naturally rich and sophisticated. Clay provides power and depth. Limestone adds a distinct mineral character. The touch of oak in this Grand Cru Classé offers a beautiful freshness as well as lots of elegance and refinement. Its lingering finish reflects its harmonious ageing.

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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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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>