



CHÂTEAU CARTIER 2019

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Vintage weather conditions

Very favourable conditions for this vintage. After a cold January, temperatures in February and March were very mild, promoting early budding. Spring was cold and damp, except for during the second half of April and of June. These spring delays slowed the growth of the vines. From the first day of summer there was a radical change, with hot, dry weather very conducive to developing the grapes' aromatic and phenolic potential. This was followed by two periods of searing heat in late June and late July and a period of rain in early August, when we provided support with biodynamic preparations and infusions. This prevented excessive water stress from setting in. Early September remained summery. We chose to harvest our Merlot early to fit the particularly speedy pace of the ripening and retain the balance in keeping with the refined style of our wines. The result was a rich, harmonious wine with a silky texture. Its classicism makes this one of our best vintages.

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| Harvest area | 17,60hectares |
| Harvest terroir | clay limestone soil on the slopes and clay-silt at the foot of the slopes |
| Grapes harvested | 100 % Merlot |
| Harvest dates | 7 september to 21 september |
| Winemaking | General sheet |
| Cultivation methods | Organic and biodynamic wine Organic wine, Agriculture France FR-BIO-01 Biodyvin check by ECOCERT France SAS |
| Maturation | 75 % in barrels 25 % in vats |
| Yield | 40 hectolitres/ha |
| Production | 37 000 bottles |

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