



CHÂTEAU CARTIER 2020

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Vintage weather conditions

2020 is a vintage of contrast. Winter was exceptionally rainy and spring was hot and humid, almost tropical, which triggered the perfect conditions for mildew. The flowering was early and took place in variable way depending on the terroirs, grapes' varieties and the weather. Just before summer, rain stopped and a dry and temperate weather lasted until the veraison. From then, heat, more or less heavy, dominated the period. Thunderstorms, that occurred mid-august were necessary to allow the vines to complete its growth cycle. The irregular flowering and extremely dry conditions reduced the yield in most of the cases. Harvested early, the grapes were perfectly ripe and gave generous wines.

Harvest area	15,75 hectares
Harvest terroir	clay limestone soil on the slopes and clay-silt at the foot of the slopes

Grapes harvested	82 % Merlot 18 % Cabernet Franc
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	35 % in concrete vats 24 % in barrels 24 % in foudres 17 % in stainless steel vats
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Yield	40 hectolitres/ha
Production	31 000 bottles

Tasting

Château Cartier 2020 is a promising vintage. Nice clarity with bright red gleams. Inviting nose with subtle black cherries and wild fruits aromas, showing structure with freshness and crispness. On the palate, soft texture is the main feature with a smooth attack.

Then comes a tighter tannic framework, leading to tension and verticality for a well channeled energy. The lingering finish is supported by the right dose of oak.

Drink 2025-2028

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