



CHÂTEAU FONROQUE 2020

Consultant Alain Moueix
Technical manager Ludovic Guibert

Weather Conditions of the Vintage

2020 is a vintage of contrast. The winter was exceptionally rainy. Spring was hot and humid, nearly tropical. Mildew really enjoyed it. The early flowering took place in variable way depending on the grapes' varieties, terroir and the current weather.

Then, just before summer, rain stopped and a dry and cool summer lasted till the veraison. From this time on, heat, more or less heavy, dominated the season. Thunderstorms in mid-august were necessary and allowed the vines to complete its growth cycle.

An irregular flowering and extremely dry conditions reduced the yield in most of the situations.

Harvested early, the grapes were fully ripe and gave generous wine.

Surface area	17,60 hectares
Terroir	Limestone plateau and limestone and clay hillside
Grape varieties	87 % Merlot - 13% Cabernet Franc
Harvest dates	7 au 21 September
Cultivation methods	Organic and biodynamic wine certified by FR-BIO-01 Agriculture France Biodyvin check by ECOCERT France SAS
Maturation	30 % new barrels and 70 % that have contained at least one previous wine
Yield	40 hectolitres/ha
Production	50 000 bouteilles

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