



CHÂTEAU FONROQUE 2019

Consultant Alain Moueix
Technical Director Laurent Nougaro

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.

Harvest area	17,60 hectares
Harvest terroir	Limestone plateau and limestone-clay hillside
Grapes harvested	87 % Merlot - 13% Cabernet Franc
Harvest dates	7 to 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 bottles

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