



# CHÂTEAU FONROQUE 2020

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## Vintage weather conditions

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 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.

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<b>Harvest area</b>	17,60 hectares
<b>Harvest terroir</b>	Limestone plateau and limestone-clay hillside
<b>Grapes harvested</b>	87 % Merlot - 13% Cabernet Franc
<b>Harvest dates</b>	7 september to 21 september
<b>Cultivation methods</b>	Organic and biodynamic wine certified by FR-BIO-01 Agriculture France Biodivin check by ECOCERT France SAS
<b>Maturation</b>	75% barrels and foudre and 25% vats and amphora
<b>Yield</b>	40 hectolitres/ha
<b>Production</b>	50 000 bottles

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## Tasting notes

Dark purple colour. Complex and expressive, with refinement. The nose is pure, with some coffee aromas, as well as floral touches. Vibrant, the fruit is juicy and crisp. The tannins are smooth, a delicate caress on the palate. Tense and precise finish.

It's a refined wine, give it some time to assert.(August 2022)

**SCEA Alain Moueix**  
**Château Fonroque**

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