



# CHÂTEAU CARTIER 2011

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Run by Alain Moueix  
Technical Director Laurent Nougaro

## Vintage weather conditions

After a mild, dry winter, budding was early (two weeks earlier than usual). Summer quickly took over from spring. The temperatures recorded overall were above the seasonal average, and the weather was dry. Flowering began similarly early and went very well. On 26 and 27 June, the temperature exceeded 40°C, causing burns on some grapes. July and August were gloomy but the vine cycle retained its head start on growth. The early harvests benefited from particularly favourable conditions in September.

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<b>Harvest area</b>	17,59 hectares
<b>Harvest terroir</b>	clay limestone soil on the slopes and clay-silt at the foot of the slopes

<b>Grapes Harvested</b>	100 % Merlot
<b>Harvest dates</b>	6 to 24 september

<b>Winemaking</b>	General sheet
<b>Cultivation methods</b>	Organic and biodynamic wine Organic wine, Agriculture France FR-BIO-07 Biodyvin check by ECOCERT France SAS

<b>Maturation</b>	75 % in barrels 25 % in vats
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<b>Yield</b>	47 hectolitres/ha
<b>Production</b>	39426 bottles

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## Tasting notes

Château Cartier 2011 is a ruby red colour with a hint of orange. The airy nose initially offers up mild tobacco and dried flower aromas, before gently developing some touches of spice. On the palate the wine is lingering and refined, supported by well-proportioned tannins. A silky texture. The medium finish is embellished with subtle oak and delicate toasted notes.

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

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