



# CHÂTEAU CARTIER 2012

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Run by Alain Moueix  
Technical Director Laurent Nougaro

## Vintage weather conditions

The spring was cold and rainy. The vines were late to get going, and there were difficult conditions for flowering. July was exceptionally cool, but the second half of the month was dry. Warm weather set in during August, with a period of searing heat from 15 September was summery and autumn did not appear until the last few days of the month.

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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>	2 to 10 october
<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
<b>Yield</b>	34,7 hectolitres/ha
<b>Production</b>	22932 bottles

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## Tasting notes

A beautiful garnet colour with touches of carmine. A complex nose of mineral, toast and mild tobacco aromas combined with a touch of spice, white pepper and olive, before the return of the fruit (cherries in brandy). On the palate, the wine is well rounded in the attack without a hint of roughness. The tannins are soft and smooth. The aromas return beautifully in the finish, enhanced by liquorice notes. A lively wine with beautiful tension and wonderful harmony.

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**Château Fonroque**

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