



CHÂTEAU CARTIER 2013

Run by Alain Moueix
Technical Director Laurent Nougaro

Vintage weather conditions

The winter and early spring were cold with rainfall slightly above average, slowing the growth cycle. There was significant rain in May and June, in terms of both cumulative quantity and the number of rainy days (28 days over two months in Libourne). The heavy rainfall around flowering (more than 120 mm in a week in some places) resulted in exceptional levels of fruit drop and shot berries. This dampness was combined with low temperatures, helping to avoid explosive downy mildew development despite significant pressure. The summer, although late to arrive, was hot and sunny with major storm activity in July and early August. These summery conditions enabled rapid growth, making up for part of the delay to the growth cycle. Veraison took some time to arrive due to the water content in the soil. The autumn was damp. The harvest had to be brought forward in some plots because the grapes were becoming very sensitive to grey rot as they reached optimum ripeness.

Harvest area	17,17 hectares
Harvest terroir	clay limestone soil on the slopes and clay-silt at the foot of the slopes
Grapes harvested	100 % Merlot
Harvest dates	25 september to 2 october
Winemaking	General sheet
Cultivation methods	Organic and biodynamic wine Organic wine, Agriculture France FR-BIO-07 Biodyvin check by ECOCERT France SAS
Maturation	75 % in barrels 25 % in vats
Yield	16,8 hectolitres/ha
Production	6284 bottles

Tasting notes

Medium-intensity brick red colour and a nose of white peach, pomegranate and gingerbread, slightly tart with a menthol touch. The wine is soft in the attack before developing beautiful freshness. A surging liquorice finish.

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