



CHÂTEAU CARTIER 2014

Run by Alain Moueix
Technical Director Laurent Nougaro

Vintage weather conditions

The season began with favourable conditions and early budding. Flowering took place during a dry, sunny June. The summer was more chaotic, cooler and stormier. The vines hit delays, and veraison was spread out over a long period of time. From late August onwards, particularly hot weather set in for a significant period, culminating in an unusually mild end to the season. There was significant temperature variance, helping to ripen the pips and skins. The weather remained dry, ensuring well concentrated grapes.

Harvest area	17,17 hectares
Harvest terroir	clay limestone soil on the slopes and clay-silt at the foot of the slopes

Harvest dates	23 september to 7 october
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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
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Yield	43 hectolitres/ha
Production	34 000 bottles

Tasting notes

Ruby red. Cherries on the nose, with caramelised notes providing softness and finesse. The wine is generous in the attack, then full-bodied and smooth on the mid-palate. It broadens into a more vertical finish with the fruit returning in beautiful form.

**SCEA Alain Moueix
Château Fonroque**

33330 Saint-Emilion
Tél : +33 (0) 5 57 24 60 02
Fax : +33 (0) 5 57 24 74 59
info@chateaufonroque.net

<http://chateaufonroque.net>