



# CHÂTEAU CARTIER 2015

---

Run by Alain Moueix  
Technical Director Laurent Nougaro

## Vintage weather conditions

2015 saw very clear delineation between the seasons. The rather mild spring arrived in perfect time after a cold, damp winter. A hot and dry June ensured good conditions for flowering. July continued the summer trend, allowing the vines to end their growth early. Finally, the storms of August and September kept this vintage from becoming too sunny, and balanced out the plant development. Harvesting began in mid-September and was completed within a month.

---

<b>Harvest area</b>	17,30 hectares
<b>Harvest terroir</b>	clay limestone soil on the slopes and clay-silt at the foot of the slopes

<b>Grapes harvested</b>	89 % Merlot – 11 % Cabernet Franc
<b>Harvest dates</b>	14 to 28 september

<b>Winemaking</b>	voir fiche générale
<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>	44 hectolitres/ha
<b>Production</b>	33733 bottles

---

## Tasting notes

This wine has a beautiful deep garnet colour. It begins with captivating aromas of peony, rose, lemongrass, jasmine and black cherries, before gradually also gaining tobacco, grenadine, Medjool date, salted caramel and rosemary notes. A velvety, well-rounded structure. Harmonious, physiological and saline in style.

**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>