



CHÂTEAU CARTIER 2016

Run by Alain Moueix
Technical Director Laurent Nougaro

Vintage weather conditions

2016 will be remembered as an improbable, ultimately rare vintage shaped by contrasts. It was characterised by an extremely damp spring followed by a particularly dry summer. Everything began under auspicious circumstances with early budding. This head start was quickly reduced by a rather cool and very damp period from March to June. Downy mildew became the main concern. Amid this threat to the vine's overall cycle, the skies brightened for ten days, enabling quick, complete flowering. Summer arrived from 21 June in hot and above all extremely dry form throughout the season. Rainfall on 13 September, vital to ease the vines, allowed harvests to be performed at leisure.

Harvest area	16,70 hectares
Harvest terroir	clay limestone soil on the slopes and clay-silt at the foot of the slopes
Grapes harvested	100 % Merlot
Harvest dates	28 september to 11 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	50 hectolitres/ha
Production	45 600 bottles

Tasting notes

Carmine red with splashes of bright purple.
A complex nose of fresh fruit (cherry), flowers (violet), biscuit and soft spice. On the palate, the wine is fine and tart in the attack. The utterly refined mid-palate reflects the nose with its fresh fruit notes (grenadine, currant), enhanced by present minerality and silky tannins. A taut, lingering finish.

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