



# CHÂTEAU FONROQUE 2021

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## Vintage weather conditions

2021 started with a rather cool but extremely humid winter, similar to 2020. The early budburst was steady and consistent. Spring was cold and dry with temperature below the average for the season, creating significant frost. Optimum conditions came back at the end of may.

However, between mid june and mid july the unstable weather conditions led to the development of cryptogamic disease.

The dry weather of the four last weeks of august was essential for the ripening. The anthocyanic richness of the skins and the ripening of the tannins were promising. The merlot was harvested first. The chaotic weather since the budburst nibbled a rather important part of the yield, but produced well balanced wines with a subtle aromatic frame.

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<b>Harvest area</b>	15,97 hectares
<b>Harvest terroir</b>	Limestone plateau and limestone-clay hillside
<b>Grapes harvested</b>	69 % Merlot - 31% Cabernet Franc
<b>Harvest dates</b>	28th september to 8th october
<b>Cultivation methods</b>	Organic and biodynamic wine certified by FR-BIO-01 Agriculture France Biodyvin check by ECOCERT France SAS
<b>Maturation</b>	75% barrels and foudre and 25% vats and amphora
<b>Yield</b>	27 hectolitres/ha
<b>Production</b>	31 700 bottles

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