



CHÂTEAU FONROQUE 2011

Vintage weather conditions

After a mild, dry winter, budding was early (two weeks earlier than usual). Summer quickly took over from spring. The temperatures recorded overall were above the seasonal average, and the weather was dry. Flowering began similarly early and went very well. On 26 and 27 June, the temperature exceeded 40°C, causing burns on some grapes. July and August were gloomy but the vine cycle retained its head start on growth. The early harvests benefited from particularly favourable conditions in September.

Harvest area	17.59 hectares
Harvest terroir	Limestone plateau and limestone-clay hillside
Grape varieties	85% Merlot - 15% Cabernet Franc
Harvest dates	6 to 24 September
Farming practices	Organic and biodynamic wine Organic wine, Agriculture FranceFR-BIO-07Biodyvin check by ECOCERT France SAS
Ageing	30% new barrels and 70% that have contained at least one previous wine
Yield	47 hectolitres/ha
Production	60,933 bottles

Tasting notes

Complex and airy on the nose. Fresh fruit (currant, raspberry) and floral (violet) aromas mingle with touches of tobacco and humus. The wine is supple and soft in the attack, then develops a crystalline dimension with wonderful energy. Taking a classic approach, this is both refined and crisp, boasting its usual silky texture and plenty of elegance. The finish is lingering and dynamic for the vintage, with saline notes and hints of gingerbread. Its prevailing minerality signals its Saint-Emilion origins.

Comments

Notes updated by Alain Moueix – 2017

“Château Fonroque 2011 had a fairly pronounced tannic framework in its youth. Some people described it as austere. However, I always thought that it would eventually be delicious, as the backbone provides good support to an elegant, classic body. This has now proven to be the case, and I enjoy it from aperitif time onwards to take advantage of the complexity of its nose, which offers up flowers, fruit, stone and spice.”

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