



CHÂTEAU FONROQUE 2013

Vintage weather conditions

The winter and early spring were cold with rainfall slightly above average, slowing the growth cycle. There was significant rain in May and June, in terms of both cumulative quantity and the number of rainy days (28 days over two months in Libourne). The heavy rainfall around flowering (more than 120 mm in a week in some places) resulted in exceptional levels of fruit drop and shot berries. This dampness was combined with low temperatures, helping to avoid explosive downy mildew development despite significant pressure. The summer, although late to arrive, was hot and sunny with major storm activity in July and early August. These summery conditions enabled rapid growth, making up for part of the delay to the growth cycle. Veraison took some time to arrive due to the water content in the soil. The autumn was damp. The harvest had to be brought forward in some plots because the grapes were becoming very sensitive to grey rot as they reached optimum ripeness.

Harvest area	17.17 hectares
Harvest terroir	Limestone plateau and limestone-clay hillside
Grape varieties	87% Merlot - 13% Cabernet Franc
Harvest dates	25 September to 2 October
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	16.8 hectolitres/ha
Production	15,336 bottles

Tasting notes

A deep ruby red. Both fruity (blueberry) and floral (violet, lilac) on the nose, brought together with smoky aromas. Fresh, juicy and crisp on the palate. A warming finish. Despite its medium density, these wines offer beautiful fruit, good balance and freshness. The harmony is thanks to minimalistic winemaking with huge respect for the grapes. In a vintage like this, oenological "tweaking" creates a springtime illusion but quickly deprives the wine of the genuine balance that is vital for a long life.

Comments

Notes updated by Alain Moueix

"Achieving fully ripe grapes was difficult in 2013, as the weather conditions were particularly adverse. This was an interesting challenge and I was pleased with the results. The wine does not have the depth of the finest vintages, but it has the sophistication of its terroir. Biodynamics promotes the limestone's expression, giving the wine a thirst-quenching freshness and a lingering finish. This is definitely a wine to drink young, but it will astonish us with its finesse after a decade or so."

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