



CHÂTEAU FONROQUE 2014

Vintage weather conditions

The season began with favourable conditions and early budding. Flowering took place during a dry, sunny June. The summer was more chaotic, cooler and stormier. The vines hit delays, and veraison was spread out over a long period of time. From late August onwards, particularly hot weather set in for a significant period, culminating in an unusually mild end to the season. There was significant temperature variance, helping to ripen the pips and skins. The weather remained dry, ensuring well concentrated grapes.

Harvest area	17.17 hectares
Harvest terroir	Limestone plateau and limestone-clay hillside
Grape varieties	90% Merlot - 10% Cabernet Franc
Harvest dates	23 September to 7 October
Farming practices	Organic and biodynamic wineOrganic 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	43 hectolitres/ha
Production	47,333 bottles

Tasting notes

A beautiful garnet and purple colour. The nose is complex (Morello cherry, wild strawberry, coffee, old rose), fine and refined. The wine is juicy, lively and fresh on the palate, with a fleshy, caressing feel. This vintage has a strong backbone as well as pleasing limestone tension, beautiful minerality and saline notes.

Comments

Notes updated by Alain Moueix - 2017

"This vintage beautifully expresses all that biodynamics can add to a wine. It has a chiselled, sculpted, gothic structure. It has power, but there is no showy display of it. The wine has nothing to prove. I am a fan of wines that, like certain paintings, possess and offer their own power without any fuss. 2014 is upright, lingering and taut without being in the slightest bit austere. The effects of biodynamics are also felt in the precision and freshness of the utterly exceptional fruit. Fonroque is showing off a particularly refined side of its terroir's potential."

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