



CHÂTEAU FONROQUE 2015

Vintage weather conditions

2015 saw very clear delineation between the seasons. The rather mild spring arrived in perfect time after a cold, damp winter. A hot and dry June ensured good conditions for flowering. July continued the summer trend, allowing the vines to end their growth early. Finally, the storms of August and September kept this vintage from becoming too sunny, and balanced out the plant development. Harvesting began in mid-September and was completed within a month.

Harvest area	17.30 hectares
Harvest terroir	Limestone plateau and limestone-clay hillside
Grape varieties	92.5% Merlot - 7.5% Cabernet Franc
Harvest dates	14 to 28 September
Farming practices	Organic and biodynamic wine Organic wine, Agriculture FranceFR-BIO-07Biodyvin check by ECOCERT France SAS
Ageing	75% in barrels, 25% in vats
Yield	44 hectolitres/ha
Production	66,933 bottles

Tasting notes

The beautifully deep colour heralds a rich wine. Complex on the nose, combining opium, black fruit, violet and fireplace aromas. Juicy, fresh and caressing on the palate. It calls to mind precious silks and fabrics, but also rock and even water from the purest rock sources. The wine offers up notes of blueberry and old rose. Its mineral and saline finish lingers for a very long time.

Comments

Notes updated by Alain Moueix

"2015 was a hot vintage with potentially rather high alcohol levels. At the beginning of the harvest, I had the 2003s in mind. I remembered how those who extracted too much tannin produced heavy, soulless wines, and how excessive oak resulted in dry wines. Memory, vital here as always, sometimes offers a steer with a consistency spread across multiple vintages. The materials were there, we just had to bring them in and reveal their potential without trying to change the face of the vintage."

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