



CHÂTEAU FONROQUE 2017

Vintage weather conditions

The winter of 2016-2017 was very lacking in water, with rainfall 30% below usual levels. The first half of the season was cold, after which winter offered up some very mild temperatures. Budding was early and this mildness lasted through into early spring, which activated growth. On the nights of 28 and 29 April the temperature fell to -6°C in some areas, creating significant frost. After these nights, which caused issues for many of the region's wine estates, warm and dry conditions set in until the end of the spring. This caused water stress in the vineyards. From 25 June onwards, significant rainfall marked a change in the weather. The summer was dry and rather cool. Veraison was early and rapid. Welcome rain in early September allowed the skins to fully ripen.

Harvest area	16.45 hectares
Harvest terroir	Limestone plateau and limestone-clay hillside
Grape varieties	93% Merlot - 7% Cabernet Franc
Harvest dates	18 to 23 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	35 hectolitres/ha
Production	36,000 bottles

Tasting notes

A beautiful purple colour and a deep nose. At this stage, the wine offers up blackberry, black cherry and gingerbread aromas. Ample and harmonious on the palate, classic in style. The initially silky texture becomes more velvety when swirled. Black fruit shines through, paired with violet and verbena. The lingering finish underscores the wine's mineral character. This wine has huge potential and will assert its personality as it ages. Utterly astonishing density and length for the vintage.

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