



CHÂTEAU FONROQUE 2020

Vintage weather conditions

2020 is a vintage of contrast. The winter was exceptionally rainy. Spring was hot and humid, nearly tropical. Mildew really enjoyed it. The early flowering took place in a variable way depending on the grape varieties, terroir and the current weather. Then, just before summer, rain stopped and a dry and cool summer lasted till veraison. From this time on, heat, more or less heavy, dominated the season. Thunderstorms in mid-August were necessary and allowed the vines to complete their growth cycle. Irregular flowering and extremely dry conditions reduced the yield in most situations. Harvested early, the grapes were fully ripe and gave generous wine.

Harvest area	17.60 hectares
Harvest terroir	Limestone plateau and limestone and clay hillside
Grape varieties	87% Merlot - 13% Cabernet Franc
Harvest dates	7 to 21 September
Farming practices	Organic and biodynamic wine certified by FR-BIO-01 Agriculture FranceBiodyvin check by ECOCERT France SAS
Ageing	30% new barrels and 70% that have contained at least one previous wine
Yield	40 hectolitres/ha
Production	50,000 bottles

Tasting notes

Robe violine. A la fois expressif et complexe, avec une belle finesse. Le nez est d'une grande pureté, avec des arômes de café, accompagnés de touches florales. Une belle énergie, le fruit est présent croquant et juteux. Les tannins sont souples, le touché est délicat, velouté. La finale est tendue et précise. C'est un vin racé, le temps lui permettra de s'affirmer !

Comments

(commentaire Août 2022)

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