

CHÂTEAU FONROQUE 2022

Vintage weather conditions

2022 is in total opposition with 2021. The moderated rainfall was concentrated over november and december. Mildness returned in february after one of the coldest winter of the past 10 years. The vines began to bud in march, but spring was cold and the negative temperatures created significant frost, but damages remained contained. The trend changed in may and the solar energy of the vintage set up with an early and fast flowering. The first heatwave appeared mid june, followed by temperatures above average till the end of september, leading to an early harvest. The storms at the end of june allow the vines to reduce the water stress endured since the beginning of the month. Saving rain arrived mid august just after the 3rd heatwave of the season. The ripening end in really favourable conditions, and harvest began on september 5th.
2022 will be remembered as the vintage of adaptation, the vintage of resilience.

Harvest area	17,60 hectares
Harvest terroir	Limestone plateau and limestone and clay hillside
Grape varieties	86% merlot - 14% cabernet franc
Harvest dates	5 to 23 September
Farming practices	Organic and biodynamic wine certified by FR-BIO-01 Agriculture FranceBiodyvin check by ECOCERT France SAS
Ageing	31% new barrels, 25% of barrels that have contained at least one previous wine, 20% of foudres, 18% of amphoras, 6% of tanks
Yield	45 hectoliters / ha
Production	58 000 bottles

SCEA Château Fonroque

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