

CHÂTEAU FONROQUE 2023

Vintage weather conditions

Very favourable conditions for this vintage. After a cold January, temperatures in February and March were very mild, promoting early budding. Spring was cold and damp, except for during the second half of April and of June. These spring delays slowed the growth of the vines. From the first day of summer there was a radical change, with hot, dry weather very conducive to developing the grapes' aromatic and phenolic potential. This was followed by two periods of searing heat in late June and late July and a period of rain in early August, when we provided support with biodynamic preparations and infusions. This prevented excessive water stress from setting in. Early September remained summery. We chose to harvest our Merlot early to fit the particularly speedy pace of the ripening and retain the balance in keeping with the refined style of our wines. The result was a rich, harmonious wine with a silky texture. Its classicism makes this one of our best vintages.

Harvest area	17,60 hectares
Harvest terroir	Limestone plateau and limestone and clay hillside
Grape varieties	87% merlot - 13% cabernet franc
Harvest dates	5 to 29 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	50 hectoliters / ha
Production	77 500 bottles

SCEA Château Fonroque

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