



# CHÂTEAU CARTIER

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## Saint-Emilion Grand Cru Second wine of Château Fonroque

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|-------------------------|---------------------------------------------------------------------|
| <b>Vineyard area</b>    | 17,60 hectares                                                      |
| <b>Average vine age</b> | around 30 years                                                     |
| <b>Terroir</b>          | Limestone-clay hillside and clay and loam at the bottom of the hill |
| <b>Grape varieties</b>  | for most vintages 100% Merlot                                       |

### Farming practices

Estate certified organic since 2006 and biodynamic since 2008 – member of Biodyvin.

### Winemaking

As for the top wine, harvesting by hand in crates. Careful sorting of grapes on arrival at the vat house. Fermentation in temperature-controlled concrete vats according to the terroir, vine age and grape variety. Soft and slow extraction tailored to the potential of each vat.

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|---------------------------|-----------------------------|
| <b>Ageing</b>             | 75% in barrels, 25% in vats |
| <b>Average yield</b>      | 40 hectolitres per hectare  |
| <b>Average production</b> | 25,000 to 35,000 bottles    |

### Tasting notes

Château Cartier wines are well-rounded, giving them a friendly style. The tannins are soft and smooth. The aromas linger beautifully, with a fresh mine-rality coming through in the finish. Lively and harmonious with lovely tension.

#### SCEA Château Fonroque

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#### Organic and biodynamic wine



Organic wine, France Agriculture, FR-BIO-01.



Controlled by ECOCERT France SAS.