CHÂTEAU CARTIER

Saint-Emilion Grand Cru
Second wine of Château Fonroque

Vineyard area	17,60 hectares
Average vine age	around 30 years
Terroir	Limestone-clay hillside and clay and loam at the bottom of the hill
Grape varieties	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 extrac-tion tailored to the potential of each vat.

Ageing	75% in barrels, 25% in vats
Average yield	40 hectolitres per hectare
Average production	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.