CHÂTEAU FONROQUE

Saint -Emilion Grand Cru Classé.
Certified in organic agriculture since 2006
and in biodynamic agriculture since 2008

Vineyard area	17.60 hectares
Average vine age	35 years old
Terroir	Limestone plateau and clay-limestone slope
Grape varieties	80 % Merlot - 20 % Cabernet Franc

Farming practices

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

Winemaking

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.

Ageing	30% in new large barrels and 70% in either small barrels that have held at least one wine or small vats
Average yield	40 hectolitres per hectare
Average production	50,000 à 70,000 bottles

Tasting notes

Château Fonroque wines are naturally rich and sophisticated. Clay provides power and depth. Limestone adds a distinct mineral character. The touch of oak in this Grand Cru Classé offers a beautiful freshness as well as lots of elegance and refinement. Its lingering finish reflects its harmonious ageing.

SCEA Château Fonroque

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Organic and biodynamic wine

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

Controlled by ECOCERT France SAS.