

CHÂTEAU FONROQUE 2019

Manager : Alain Moueix
Technical Manager: Laurent Nougaro



Weather Conditions of the Vintage

Optimum conditions for this vintage. After a cold January, the mild temperatures of February and March allowed an early budburst. Springtime was rather fresh and humid, except for the second half of April and June. The vine cycle was delayed due to some slow meteorological episode. From the first summer day, the change was drastic with a dry and hot climate, these perfect conditions helped to develop the aromatic and phenolic expressions of the grapes. End of June and July saw a temperature climb with heatwaves, followed by a rainy period in August, that we compensated with biodynamics preparations and herbal infusions. This work prevented some hydric stress. The summer continued through September; the ripeness of the merlot was quite early so to adapt to this maturity and keep a good balance which is the signature of our wines, we decided to start harvesting mid-September. This 2019 is a rich and harmonious vintage, with a silky texture. A magnificent Fonroque!

Surface area	15.97 hectares
Terroir	limestone plateau and clay on the slope
Grape varieties	86% Merlot 14% Cabernet Franc
Harvesting time	September 18th to 30 th
Vineyard certification	Organic and biodynamic wine Vin biologique, Agriculture France FR-BIO-16 Vin Biodynamique, ECOCERT France SAS
Ageing	30% of new oak and 70% of barrels of one year+
Yields	40 hectolitres/ha
Production	50 000 bottles

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