



CHÂTEAU FONROQUE 2021

Consultant Alain Moueix
Technical Director Ludovic Guibert

Vintage weather conditions

2021 started with a rather cool but extremely humid winter, similar to 2020. The early budburst was steady and consistent. Spring was cold and dry with temperature below the average for the season, creating significant frost. Optimum conditions came back at the end of may.

However, between mid june and mid july the unstable weather conditions led to the development of cryptogamic disease.

The dry weather of the four last weeks of august was essential for the ripening. The anthocyanic richness of the skins and the ripening of the tannins were promising. The merlot was harvested first. The chaotic weather since the budburst nibbled a rather important part of the yield, but produced well balanced wines with a subtle aromatic frame.

Harvest area	15,97 hectares
Harvest terroir	Limestone plateau and limestone-clay hillside
Grapes harvested	69 % Merlot - 31% Cabernet Franc
Harvest dates	28th september to 8th october
Cultivation methods	Organic and biodynamic wine certified by FR-BIO-01 Agriculture France Biodivin check by ECOCERT France SAS
Maturation Yield	75% barrels and foudre and 25% vats and amphora 27 hectolitres/ha
Production	31 700 bottles

**SCEA Alain Moueix
Château Fonroque**

33330 Saint-Emilion
Tél : +33 (0) 5 57 24 60 02
Fax : +33 (0) 5 57 24 74 59
info@chateaufonroque.net
<http://chateaufonroque.net>