



CHÂTEAU FONROQUE 2022

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Vintage weather conditions

2022 is in totale opposition with 2021. The moderated rainfall was concentrated over november and december. Mildness returned in february after one of the coldest winter of the past 10 years. The vines began to bud in march, but spring was cold and the negative temperatures created significant frost, but damages remained contained.

the trend changed in may and the solar energy of the vintage set up with an early and fast flowering. The first heatwave appeared mid june, followed by temperatures above average till the end of september, leading to an early harvest. The storms at the end of june allow the vines to reduce the water stress endured since the beginning of the month. Saving rain arrived mid august just after the 3rd heatwave of the season. The ripening end in really favourable conditions, and harvest began on september 5th.

2022 will be remenbered as the vintage of adaptation, the vintage of resilience.

Harvest area	16,58 hectares
Harvest terroir	Limestone plateau and limestone-clay hillside
Grapes harvested	95 % Merlot - 5 % Cabernet Franc
Harvest dates	5 september to 23 september
Cultivation methods	Organic and biodynamic wine certified by FR-BIO-01 Agriculture France Biodyvin check by ECOCERT France SAS
Maturation	34% new barrels, 10% barrels that have contained at least one previous wine and 56% other vessels
Yield	45 hectolitres/ha
Production	58 000 bottles

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