



# CHÂTEAU FONROQUE 2023

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## Vintage weather conditions

2023 is part of the climate change tendency, implying precocity. After a passing mildness mid-january, winter settles down till mid march, slightly holding back the budding which starts end of march.

During winter the high precipitations allow filling up the water reserve, and optimum conditions during springtime speeds up the vegetative cycle of the vines. However, warm and humid conditions are also suitable for mildew, which impose reactivity and the use of biodynamics preparations in order to contain the spread of the disease and limit the loss.

End of May, warm temperatures set in and enable flowering to progress quickly. Rain finally stops mid june, and the dry weather returns allowing the grapes to ripen evenly. The moderated water stress preserved the aromas and acidity. 2023 will remain as a generous vintage which proves the resilience of the vines.

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<b>Vineyard planting area</b>	17,60 hectares
<b>Harvest terroir</b>	Limestone plateau and limestone-clay hillside
<b>Grapes harvested</b>	87 % Merlot - 13 % Cabernet Franc
<b>Harvest dates</b>	5 to 29 september
<b>Cultivation methods</b>	Organic and biodynamic wine certified by FR-BIO-01 Agriculture France Biodyvin check by ECOCERT France SAS
<b>Maturation</b>	31% new barrels, 25% barrels that have contained at least one previous wine, 20% foudre, 18% amphora and 6% concrete tank
<b>Yield</b>	50 hectolitres/ha
<b>Production</b>	77 500 bottles

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