



CHATEAU
FOURCAS HOSTEN

Vintage 2020

Pure finesse



The rainy and mild winter accelerates bud breaking. Spring settles in the duration with, in its first part, almost 3 weeks in advance. The vines require a particularly intense rhythm until blooming. A one-week weather window with mild conditions favours a very beautiful flower, fast and perfectly homogeneous. The drought reduces the mildew pressure. A rain is welcome mid-August to de-stress the vine for a balanced ripening. The berries are exceptionally small and concentrated.

The profile offers tension and a refined structure, with elegant tannins.

Grape harvest dates (10 days)

- Merlot: from September 21st to 30th (7 days)
- Cabernet Sauvignon: from September 29th to October 2^d (4 days)
- Petit Verdot: September 28th (1 day)
- Cabernet Franc: September 30th (1 day)

Blending

- 58 % Merlot
- 40 % Cabernet Sauvignon
- 1 % Petit Verdot
- 1 % Cabernet Franc

Yield

20 hl/ha

Production

80,000 bottles (estimated)

Alcoholic degree

12.5 % Vol.

Analysis

PH: 3.77 AT: 3.27 g/L AV: 0.41 g/L IPT: 80

UNDER CONVERSION TO ORGANIC: Y-1



CHATEAU
FOURCAS HOSTEN

Vintage 2020

Pure finesse



Organic viticulture

Appellation: Lustrac-Médoc

Consultant: Eric Boissenot

Total area: 50 ha

Area in production: 39 ha

Soils: clay-limestone

pyrenean gravels

Average age of vines: 31 years old

Density: 8,333 vines/ha – 10,000 vines/ha new plantations

Planted Grape Varieties:

- 54 % Cabernet Sauvignon (21 ha)
- 41 % Merlot (16 ha)
- 2.5 % Cabernet Franc (1 ha)
- 2.5 % Petit Verdot (1 ha)

Pruning: Mixed Guyot

Picking: 80 % by hand – 20 % mechanical

Optical sorting

Oenology

Organic vinification process adapted to each tank of 25, 50, 80, 95, 105 hl: 11 tanks of Merlot (concrete), 7 tanks of Cabernet (including 4 wooden tanks) and 1 tank of Petit Verdot. Seeding of 100 % of the harvest with yeasts and lactic bacteria (early co-inoculation). Average fermentation of 10 to 14 days. Two intelligent sprinklers are used for pumping over in order to optimize the extraction of the marc and the quality of the tannins: 1 volume per day for the first two days, then 1/2 then 1/4 around 1050. Total vatting for 20 to 26 days. Vertical press only.

Ageing

Aged for 12 months in French oak barrels

- 34 % new barrels
- 47 % one-year barrels
- 19 % two-year barrels

Fined with egg white after the final blending

UNDER CONVERSION TO ORGANIC: Y-1