



CHATEAU FOURCAS HOSTEN

Vintage 2014

The First



The last winter appeared to be particularly hot and favored an early vine-growth. We had frost only 8 times. Spring was characterized by high temperatures, but offset by fresh temperatures at night. Thus, budburst only began around mid-March while remaining two weeks ahead of the usual cycle. April was very dry. In June, blooming got off to a great start, filling us with optimism for the future.

From July, the Veraison seemed more disorganized: it started early and ended late, with changes of colors until after mid-August. Summer was really disappointing. Fortunately, the weather became very nice from the 29th of August. Thanks to this wonderful weather conditions we were able to harvest at the appropriate pace. We could wait until the perfect level of maturity.

Avoiding any pumping at any time of the whole winemaking process, this first vintage comes from young vines planted on a 2-hectares clay & limestone soil. Hand-harvesting in small crates, vertical press with thoughtfulness, and ageing on fine lees with stirring make this a great wine.

Grape harvest dates

- White Sauvignon: From September 12th to 18th
- Grey Sauvignon: September 8th

Blending

- 84 % White Sauvignon
- 16 % Grey Sauvignon

Yield

10 hl/ha

Ageing

- 60 % one-year barrels
- 40 % two-year barrels

Production

1.675 bottles

Bottling date at the château

March 6th, 2015

Alcoholic degree

13,5 % Vol.