



CHATEAU FOURCAS HOSTEN

Vintage 2015

Intense white flowers



The winter 2014-2015 will have been rather fresh, ending with March significantly cooler than the average since 2000. These climate conditions delayed the budburst till beginning of April. This slight delay will quickly be balanced with the warm temperatures from April 10th, and as a consequence a homogeneous budburst. With temperatures a little above the average and very few precipitations, the blooming occurred magnificent. The first part of the summer started very dry, with no rain between June 15th and July 26th. The early ripening period completed August 15th.

Grape harvest dates

- White Sauvignon: September 7th, 9th & 10th
- Grey Sauvignon: September 7th & 11th
- Sémillon: September 11th

Blending

- 82 % White Sauvignon
- 17 % Grey Sauvignon
- 1 % Sémillon

Yield

15 hl/ha

Ageing

- 37 % new barrels (1 of 500L and 2 of 300L)
- 52 % one-year barrels
- 15 % two-year barrels

Production

3.561 bottles

Bottling date at the château

April 29th, 2016

Alcoholic degree

14,5 % Vol.