



CHATEAU FOURCAS HOSTEN

Vintage 2016

Tight & balanced



This vintage distinguishes itself with, first rainfalls' record in January and February (444mm) and then still high rainfalls in spring. Thanks to a mild weather window in an appropriate timing, flowering occurred remarkably during the second week of June. Some concerns appeared, however, with the mildew, but were quickly swept away thanks to a relatively dry summer – almost no rain until September 13th. This hot and dry summer builds the 2016 vintage's identity: a generous aromatic structure, where alcohol and acidity are well balanced.

This third vintage of Château Fourcas Hosten Blanc confirms our terroir potential high-quality dry white wines, with freshness, minerality and a beautiful tension.

The integration of Sémillon within the blend has also brought more volume and complexity.

Grape harvest dates

- White Sauvignon: September 12th, 13th, 15th, 16th, 19th, 20th, 21st & 22nd
- Grey Sauvignon: September 14th, 16th & 22nd
- Sémillon: September 14th & 17th

Blending

- 75 % White Sauvignon
- 18 % Grey Sauvignon
- 7 % Sémillon

Yield

25 hl/ha

Ageing

- 28 % new barrels (2 of 300L and 2 of 400L)
- 45 % one-year barrels
- 27 % two-year barrels

Production

3.561 bottles

Bottling date at the château

May 11th, 2017

Alcoholic degree

13,5 % Vol.