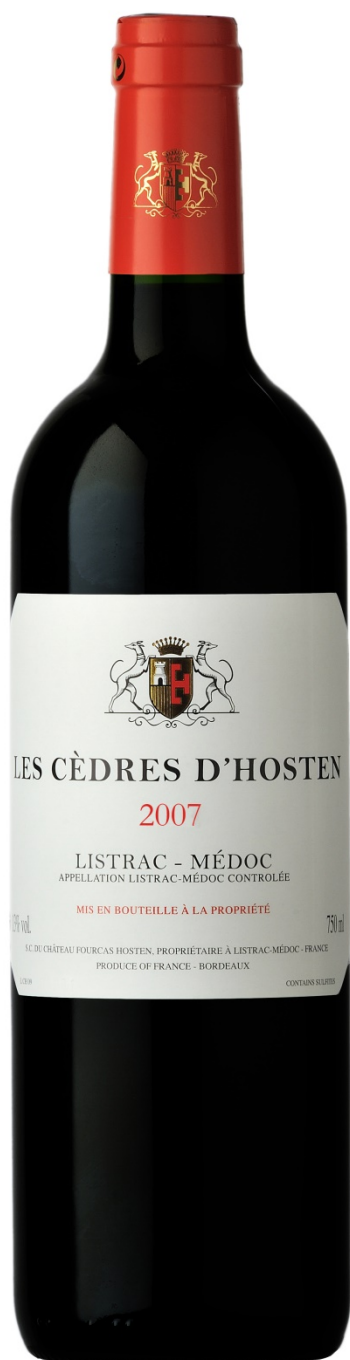




CHATEAU FOURCAS HOSTEN

Vintage 2007

Soft & well-balanced



After a promising spring and some rainy July and August, the 2007 vintage turned out to be extremely pleasant. September was hot and sunny during the day, and fresh and ventilated at night. All this combined to a rigorous work in the vineyard throughout the growth cycle enabled to elaborate a well-balanced wine. Further to regular berries' tastings during the maturation stage, grape harvests started with the picking of the Merlots planted on our clay & limestone soils, followed by the Cabernets located on Pyrenean gravels. Guided by daily tastings during the vinification process, we favoured a smooth extraction to preserve freshness and fruit.

Grape harvest dates

From October 1st to 12th

Blending

- 36 % Merlot
- 57 % Cabernet Sauvignon
- 7 % Cabernet Franc

Yield

43 hl/ha

Production

60.000 bottles

Bottling date at the château

April 6th & 13th 2010

Alcoholic degree

12,5 % Vol.