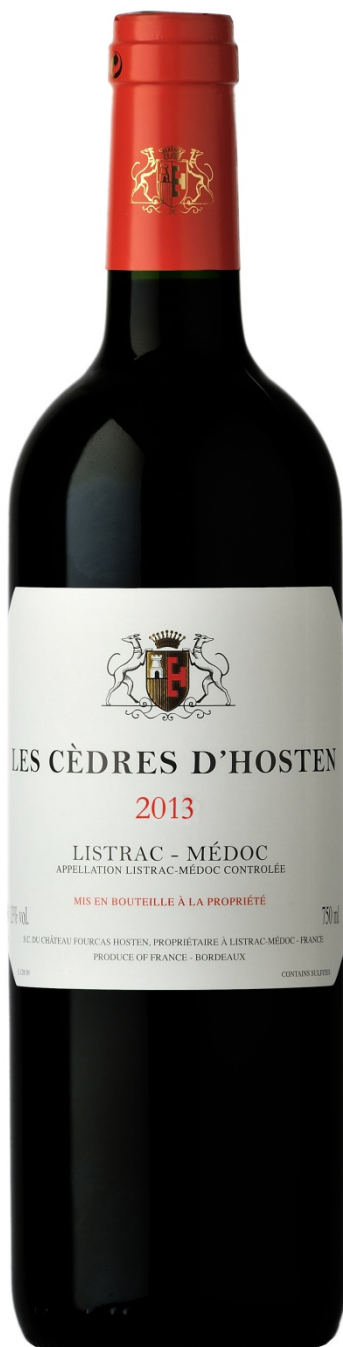




CHATEAU FOURCAS HOSTEN

Vintage 2013

Sweet & floral



In early April, admittedly we observed with satisfaction a late budburst, but with a remarkable homogeneity. On the 1st of July, we stated that, from a thermal point of view, we were more than 3 weeks behind. It was reversed on the 30th of June, with a sudden increase of temperatures. Thanks to the hot climate conditions of July, the water deficit increased quickly until the 25th of July. July 2013 was the hottest of the 15 last vintages. August was rather dry, more temperate. This year, the new Guyot cane & spur pruning, and the removing of side shoots were essentials to limit dampness, which favors the appearance and development of Botrytis. Our increased knowledge of the vineyard has enabled us to harvest our Merlots when they were ripened. Cabernets Francs & Sauvignons were nice balanced after the 10th of October, and showed a good phenolic maturity. For this small crop, a huge carefulness was brought to the selective picking of grapes. Our plot by plot wine-making process in low-capacity tanks has been a main advantage for the quality and the precision of our wines.

Grape harvest dates

- Merlot: from September 28th to October 10th
- Cabernet Sauvignon: from October 10th to 16th
- Cabernet Franc: October 16th

Blending

- 85 % Merlot
- 15 % Cabernet Sauvignon

Yield

26 hl/ha

Production

38.000 bottles

Bottling at the château

May 28th and 29th, 2015

Alcoholic degree

12,5 % Vol.