



CHATEAU FOURCAS HOSTEN

Vintage 2013

Well-balanced and delicate



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

- 39 % Merlot
- 60 % Cabernet Sauvignon
- 1 % Cabernet Franc

Yield

26 hl/ha

Ageing

- 35 % new barrels
- 55 % one-year barrels
- 10 % two-year barrels

Production

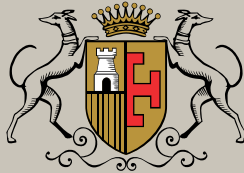
60.000 bottles

Bottling date at the château

May 11th and 12th 2015

Alcoholic degree

12 % Vol.



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Press Review

Jancis Robinson
JancisRobinson.com

Jancis Robinson – Richard Hemming / **Score : 16/20**

“Pretty compact nose. Lots of cassis on the palate, and a firm tannic grip too. Good concentration, considering the vintage. Pretty simple flavour profile, but very nicely made.”



La Revue du Vin de France – April 2014 / **Score : 15-16/20**

“Le cru s'impose au sommet de son appellation grâce au travail de la famille Momméja, depuis le rachat en 2006. Le 2013 est une réussite dans le contexte du millésime, l'équilibre, le côté juteux et la trame fraîche du vin lui confèrent beaucoup de race. Il exprime un très beau fruit juteux, avec une finale au joli grain.”



The Wine Patriot – April 2014 / **Score : 88-89/100**

“Épices, menthe, lavande, cassis ; bouche ample, finale construite.”



Le Point – Jacques Dupont – May 2014 / **Score : 15/20** ♥

“Fruits rouges, bouche douce, tanins souples, bien fruité, assez délicat, plus en longueur qu'en puissance.”



Le Guide des Meilleurs Vins de France 2016 – July 2015 / **Score : 15/20**

“Le 2013 se montre toujours très croquant et savoureux, avec une belle expression franche de fruit.”



Le Guide Bettane & Desseave des Vins de France / **Score : 15/20**

“Grande élégance aromatique, fruits bien mûrs, fleurs suaves et épices douces, bouche ample et dense, trame tannique serrée, fraîcheur intense, belle énergie et potentiel.”



Le Guide Hachette des Vins 2017 – August 2016

“Très élégant dans sa présentation avec sa robe aux intenses reflets carmin, ce vin se montre plus discret mais agréable par la suite, dévoilant au bouquet de jolies notes de fraise et de cerise rehaussées d'un boisé fumé aux nuances d'âtre froid. Le prélude à un palais plutôt svelte mais bien équilibré, soutenu par une structure élégante.” Drink : 2016- 2020