



## CHATEAU FOURCAS HOSTEN

*Vintage 2012*

## Greedy fruit



The first flowers appeared around May 25<sup>th</sup>. Climate conditions were really favorable from mid-July. August and September, with heat and drought, enabled to reduce the gap of maturity between grapes. Temperatures were particularly high during the last two weeks of August. August 2012 so topping the list of the hottest months of August in the last decade.

This year, harvest started willingly very late at Château Fourcas Hosten compared to other Médoc estates. Worthwhile efforts thanks to the very good sanitary state of the grapes until the crop. This was the result of a demanding work in the vineyards throughout the vegetative cycle: removal of leaves and side shoots, soil work...

This vintage is also characterized by its low yield per hectare: 42 Hl/Ha. From this small crop results a vintage that is seriously structured, and with a high ageing potential.

### Grape harvest dates

- Merlot: from October 10<sup>th</sup> to 20<sup>th</sup>
- Cabernet Sauvignon: from October 15<sup>th</sup> to 20<sup>th</sup>
- Cabernet Franc: October 20<sup>th</sup>

### Blending

- 53 % Merlot
- 45 % Cabernet Sauvignon
- 2 % Cabernet Franc

Yield 42 hl/ha

### Ageing

- 38 % new barrels
- 40 % one-year barrels
- 15 % two-year barrels
- 7 % concrete tanks

### Production

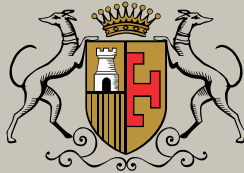
130.000 bottles

### Bottling date at the château

From May 5<sup>th</sup> to 9<sup>th</sup> 2014

### Alcoholic degree

12,5 % Vol.



CHATEAU  
FOURCAS HOSTEN

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Press Review



Challenge International du Vin – April 2016

Golden medal obtained during the 40<sup>th</sup> edition of the Challenge International du Vin on the 1<sup>st</sup> & 2<sup>nd</sup> April 2016 in Bourg sur Gironde, France.



JancisRobinson.com – October 2014 / **Score : 16/20**

“Fully ripe dark fruit. Lightly perfumed. Good harmony on the mid palate, lightish but refined and fresh. Maybe the tannins are just slightly drying on the finish.” – Drink: 2017 - 2025.



Le Guide Hachette des Vins – 2016 Selection

« Ce listrac s’ouvre agréablement sur de fines notes épicées (vanille et cannelle) et toastées. Après une attaque en souplesse, le palais connaît une jolie montée en puissance, porté par des tanins de bonne tenue, sans excès de vigueur. Un beau représentant de son appellation. » Drink: 2017 - 2020.



Decanter – April 2013 / **Score : 16/20**

“Rich colour, good depth of spicy cassis fruit, quite fleshy, new oak, much improved quality here.” Drink: 2015 – 2024.



Le Figaro Vin – Bernard Burtschy / **Score : 15,5/20**

“Fourcas Hosten a élaboré en 2012 un vin souple et ample avec de belles notes boisées, l'ensemble possède beaucoup de charme, une vraie densité et une belle finale épicée. »



Tasted 100% blind – October 2014 / **Score : 89/100**

“Dark purple red with violet hue and black centre. Aromatic nose with distinct oak influence, hints of toasted notes, vanilla, coffee and mild spices. On the palate freshness and medium weight, good length with firm tannins.”



Le Guide des Meilleurs Vins de France 2016 – July 2015 / **Score : 15,5/20**

“Un excellent rapport qualité-prix à ne pas laisser passer. Le 2012 est aussi une réussite, avec un joli gras et un côté séduisant (...).”