



## CHATEAU FOURCAS HOSTEN

*Vintage 2015*

## Sumptuousness of a great vintage



The winter 2014-2015 will have been rather fresh, ending with March significantly cooler than the average since 2000. These climate conditions delayed the budburst till beginning of April. This slight delay will quickly be balanced with the warm temperatures from April 10<sup>th</sup>, and as a consequence a homogeneous budburst. With temperatures a little above the average and very few precipitations, the blooming occurred magnificent, especially on the organic 18ha on the Fourcas terroir. The first part of the summer started very dry, with no rain between June 15<sup>th</sup> and July 26<sup>th</sup>. The early ripening period completed August 15<sup>th</sup>. Harvest last over almost a month, multiplying breaks.

### Grape harvest dates

- Merlot : from September 18<sup>th</sup> to October 5<sup>th</sup>
- Cabernet Sauvignon : from October 5<sup>th</sup> to 13<sup>th</sup>
- Cabernet Franc : October 7<sup>th</sup>

### Blending

- 54 % Merlot
- 45 % Cabernet Sauvignon
- 1 % Cabernet Franc

### Yield

40 hl/ha

### Ageing

- 39 % new barrels
- 39 % one-year barrels
- 22 % two-year barrels

### Production

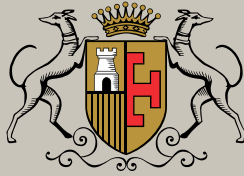
135.000 bottles

### Bottling date at the château

From May 5<sup>th</sup> to 11<sup>th</sup> 2017

### Alcoholic degree

13 % Vol.



CHATEAU  
FOURCAS HOSTEN

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Press Review



JamesSuckling.com – January 2018 / **Score: 91**

“Deeper and more complex than most 2015 Listrac wines, this has a serious mineral core that gives the finish considerable impact. Impressive length and vitality. You can drink it now, but this will expand as it matures at least through 2025.”



JancisRobinson.com / **Score: 16+/20**

“Mid crimson. Quite consciously ripe fruit on the nose. Cool, calm and collected on the palate with rather drying tannins on the end.”

Drink : 2022-2030



Le Guide des Meilleurs Vins de France 2019 / **Score: 16,5/20** ♥

« Le 2015 est toujours prometteur, de belle intensité et a conservé une finale tendue, mais bien enrobée. Une valeur sûre pour le domaine. »



Wine Enthusiast – Roger Voss / **Score: 91-93**

“Barrel Sample. A wine that is poised between tannins and light fruitiness, this has fine acidity and just the right amount of concentration. There is a touch of spice from the wood aging at the end.”

bettane+desseauve

Bettane+Desseauve – Thierry Desseauve – March 2018 / **Score: 17/20**

« Demeurant à tarif toujours abordable malgré une progression qualitative depuis dix ans et une régularité au meilleur niveau, Fourcas Hosten pourrait être le meilleur rapport qualité-prix du Médoc. Ce 2015, tout en densité élégante, à la saveur et au fruité brillant, possède beaucoup de charme et d'intensité. »



Le Point – Jacques Dupont / **Score: 15,5/20**

« Fruité noir, de la chair, profond, cerise, suie, savoureux, tendu, bon potentiel. »