



CHATEAU FOURCAS HOSTEN

Vintage 2015

Power & length



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 10th, and as a consequence an 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 15th and July 26th. Cabernets on gravels did withstand with the stress. On the clay and limestones of Listrac (a bit cooler) Merlots did very well. The early ripening period completed August 15th. Endurance and patience are the key words of this harvest that did last over almost a month; the best approach in order to reach ideal maturities. The results of all these efforts are in the style of the wine with deep color, the purity of the fruit and very fine tannins.

Grape harvest dates

- Merlot: from September 18th to October 5th
- Cabernet Sauvignon: from October 5th to 13th

Blending

- 80 % Merlot
- 20 % Cabernet Sauvignon

Yield

40 hl/ha

Production

43.750 bottles

Bottling date at the château

May 12th 2017

Alcoholic degree

12,5 % Vol.