



CHATEAU FOURCAS HOSTEN

Vintage 2018

1st vintage of conversion to organic farming !



2018 vintage is characterized by two distinct periods. The first, full of doubts with record rainfall, hail on May 21 and mildew. Then, from the end of June a perfect weather, for an optimal maturity and incredible concentration. The harvest went very well, gathering perfect conditions with beautiful sunny and hot days, alternating cool nights. In July, last stage of conversion was completed: 100 % of the vineyard is now led under organic farming. It is also the beginning of the Biodynamic farming on 16 hectares.

The 2018 profile is structured, with a dense and complex fruit.

Harvest calendar :

- Merlot: September 24th – October 9th (9 days)
- Cabernet Sauvignon: October 4th - 12th (7 days)
- Petit Verdot : September 28th
- Cabernet Franc : October 9th

Blend :

- 58% Merlot
- 38.5% Cabernet Sauvignon
- 2.5% Petit Verdot
- 1% Cabernet Franc

Yield : 24 hl/ha

Ageing :

- 28% new barrels
- 29% one-year barrels
- 43% two-year barrels

Production: 100.000 bottles (estimated)

Alcoholic degree : 13.57% Vol.

Analysis :

PH : 3,70 **AT :** 3,39g/L **AV :** 0,44g/L **IPT :** 85





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Viticulture

Appellation: Lustrac-Médoc

Consultant: Eric Boissenot

Total area: 50ha

Area in production: 38,07ha

Soils: clay-limestone,
pyrenean gravels

Age of vines: 29 years old

Density: 8.333 vines/ha - 10.000 vines/ha new plantations

Planted grape varieties :

- 55% Cabernet Sauvignon
- 40% Merlot
- 2.5% Cabernet Franc
- 2.5% Petit Verdot

Pruning : Mixed Guyot

Picking : 70% by hand, 30% mechanical

Enology

Organic vinifications adapted to each tank: 15 tanks of Merlot (concrete: 50, 80 and 105hl), 10 of Cabernet (including 6 wooden tanks) and 1 tank of Petit Verdot. Fermentations (alcoholic + malolactic) last from 10 to 14 days. Two intelligent sprinklers are used for the pumping over in order to optimize the extraction of the marc and the quality of the tannins: 1 volume per day for the first two days, then 1/2 and then 1/4 up to a density of 1.050. Running off 16 to 21 days after vatting. Vertical press only.

Ageing

12 months in French oak barrels.

Fining with egg white after the final blending.

