



CHATEAU FOURCAS HOSTEN

Vintage 2017

Rich & subtle



The 2.2 hectares of white have been 100% farmed organic since they were first planted in 2012. The estate applied for the ECOCERT certification, for a certification within 2 years. The mid-blossoming started with the Grey Sauvignon on May 27th, followed by the White Sauvignon on the 28th and the Sémillon on the 29th. First series of secondary shoot removal and leaf-stripping were done manually on June 12th for the White & Grey Sauvignon, and on July 5th for the Sémillon. Second series for the White & Grey Sauvignon on July 12th. Veraison started on July 20th and ended on August 7th. Harvest lasted 6 days.

The 4th vintage offers a brilliant acidity, combining density and aromatic complexity. A precise and elegant 2017.

Grape harvest dates

- White Sauvignon: August 29th, then September 5th, 8th, 11th and 12th
- Grey Sauvignon: August 29th, then September 4th and 8th
- Sémillon: September 8th

Blending

- 77% White Sauvignon
- 20% Grey Sauvignon
- 3% Sémillon

Yield

24hl/ha

Ageing

- 26% new barrels (300L and 400L)
- 28% one-year barrels
- 30% two-year barrels
- 16% three-year barrels

Production

6.000 bottles (estimated)

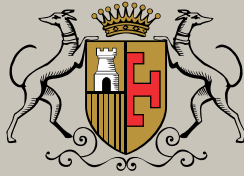
Bottling date at the château

Late April/ early May

Alcoholic degree: 12,5 % Vol.

Analysis (03.16.2018):

AT: 5.38 g/L **PH:** 3.11 **AV:** 0.33 g/L **SO₂L:** 20 mg/L **SO₂T:** 66mg/L



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Press Review

Le Monde

Le Monde – Laure Gasparotto – Avril 2018

« En blanc, il offrira de réelles surprises, notamment version sec. A Fourcas Hosten, en Listrac Médoc, par exemple, le blanc 2017 est sans doute le plus beau de l'histoire du Château : il offre des perspectives vraiment alléchantes. »



JamesSuckling.com – Avril 2018 / **Note : 88-89**

“A fresh and lively white with lemon-curd and white-peach character. Medium body, bright acidity and a clean finish.”



La Revue du Vin de France – Juin 2018 / **Note : 14-15/20**

« Vif et doté d'un bel éclat, voici un joli blanc pour l'apéritif, à la fois frais et porté de par de jolis amers en finale. »



Jean-Marc Quarin – Avril 2018 / **Note : 15.5/20**

“Ma meilleure note jamais mise en primeur. Voici le challenger et voisin du Cygne de Fonréaud. Les vignes sont jeunes, mais le potentiel fort. Attention cependant à ne pas élever trop longtemps. La sapidité y perd. »



Mieux Vivre Votre Argent – Juin 2018

« Chez Fourcas Hosten, par exemple, le blanc 2017 est sans doute le plus abouti de l'histoire du vignoble. »