



CHATEAU FOURCAS HOSTEN

Vintage 2018

Brilliant !



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.

100 % under **organic** farming from its birth, 2018 is the 5th vintage of white, and the 2nd that counts for the **conversion**. It also benefits from Biodynamic farming.

The 2018 profile: freshness and minerality.

Harvest calendar:

- White Sauvignon: September 11, 12, 13, 14, 17, 18 and 20
- Grey Sauvignon: September 4, 10 and 14
- Semillon : September 17 and 21

Blend:

- 70% White Sauvignon
- 18% Grey Sauvignon
- 12% Semillon

Yield: 29 hl/ha

Production: 7.200 bottles (estimated)

Bottling dates: July 1st and 2nd 2019

Alcoholic degree: 14.5% Vol.

Analysis :

AT : 4,8 g/L PH : 3,12 AV : 0,42 g/L SO₂L : 20 mg/L SO₂T : 60 mg/L





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Viticulture

Appellation : Bordeaux

Consultant : Athanase Fakorellis

Total area : 2,20 ha

Area in production: 2,20 ha

Soils : clay-limestone

Age of vines:

- White and Grey Sauvignon : 7 years old
- Semillon : 6 years old

Density : 8.333 vines/ha

Planted grape varieties :

- 1.5 ha White Sauvignon
- 0.4 ha Semillon
- 0.3 ha Grey Sauvignon

Pruning: Mixed Guyot

Picking: 100% by hand, in small baskets (7kg), then kept at a temperature under 5°C (refrigerated truck on the plot)

Œnology

All the winemaking process is done by gravity. Bunches are pressed between 4h and 20h after harvest with a vertical press of a capacity of 12 hl (800kg) : 20 different presses are needed to keep the different grape varieties and rootstocks separated. Press lasts 7h under CO₂ inert protection. The collected juice is run off in 3.5 hl stainless steel tanks with temperature control for the alcoholic fermentation (17-23°C). No sulphur is added during vinification : 1st sulphiting in mid-October at the beginning of the ageing.

Ageing

Aged during 6 months in French oak barrels. Maturing on fine lees with manual stirring adapted to each barrel : several times a day from 3 weeks to 1 month, then once a day, then once a week. These frequencies are based on regular tastings and the level of wine construction. For a very measured contribution of wood: 29% new barrels in "large containers" (300L, 350L, 400L), 26% one-year barrels, 25% two-year barrels and 20% three-year barrels (which are not kept for ageing). Fining with bentonite.

