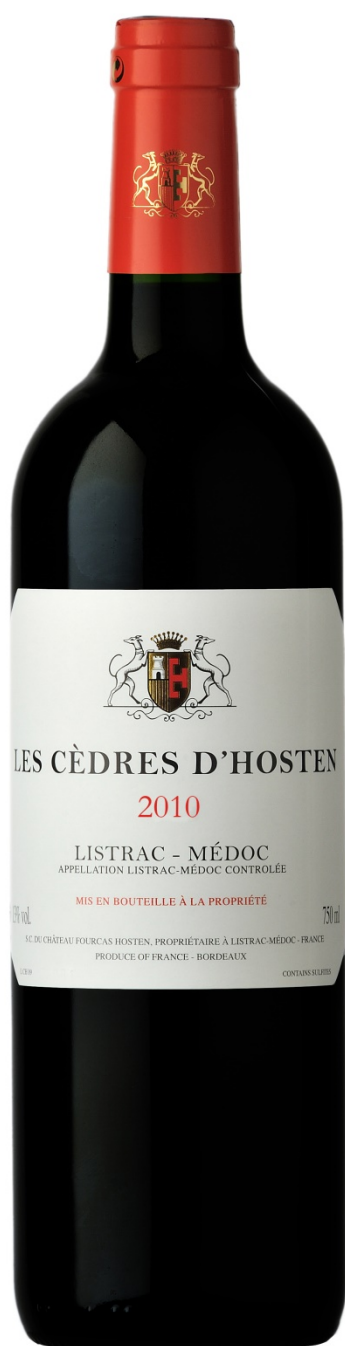




## CHATEAU FOURCAS HOSTEN

*Vintage 2010*

Finesse & fruit



The sunny summer and the exceptional late fall played a large part in this successful vintage. The climate was fully favorable for an optimal maturity of the grapes and excellent sanitary conditions. We harvested serenely, waiting for the best dates for each grape variety and so optimizing the maturity of the grapes.

2010 is to remain one of the historical vintages of the estate, especially with the arrival of Caroline Artaud as winemaker, and the first use of brand new production facilities.

### Grape harvest dates

- Merlot : from October 1<sup>st</sup> to 19<sup>th</sup>
- Cabernet Sauvignon : from October 11<sup>th</sup> to 19<sup>th</sup>
- Cabernet Franc : October 11<sup>th</sup> and 12<sup>th</sup>

### Blending

- 21,5 % Merlot
- 61 % Cabernet Sauvignon
- 17,5 % Cabernet Franc

### Yield

42,8 hl/ha

### Production

47.000 bottles

### Bottling date at the château

From June 13<sup>th</sup> to 15<sup>th</sup> 2012

### Alcoholic degree

12,5 % Vol.