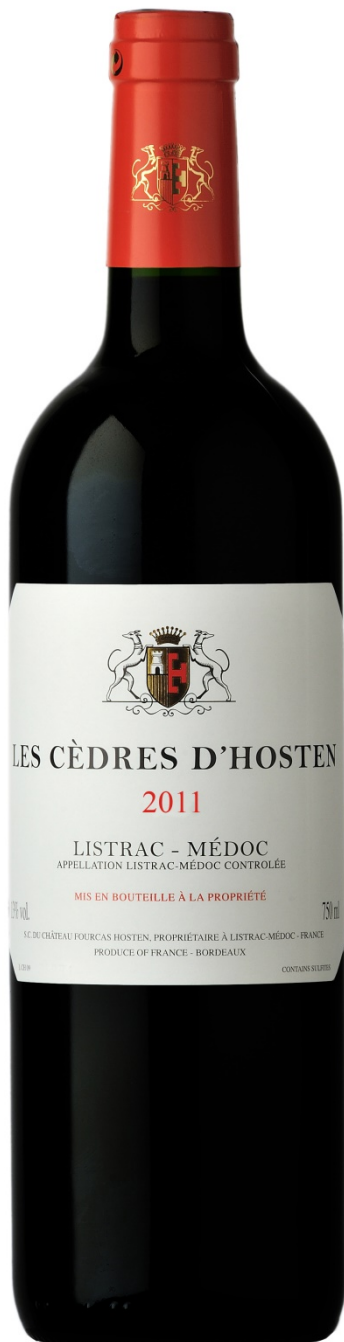




## CHATEAU FOURCAS HOSTEN

*Vintage 2011*

## Delicious



The major event of the 2011 year was the pulling-up of 9 hectares of vines, without any change in the number of employees. They worked with even more accuracy and meticulousness. This also enabled us to take moderate risks and wait for maximum maturity of grapes before harvesting plot by plot.

2011 is an early vintage – harvests took place over 2 weeks earlier than usual – which will above all be remembered for its exceptional hot spring, and a summer that ended with high temperatures at night. The new grape reception area, both modern and efficient, was very useful in this vintage. Thanks to the new vat room and its little tanks, we vinified 36 ha in 36 tanks. Each tank had its own instructions. End of running of on October 28<sup>th</sup>.

### Grape harvest dates

- Merlot: from September 14<sup>th</sup> to 26<sup>th</sup>
- Cabernet Sauvignon: from September 21<sup>st</sup> to 30<sup>th</sup>
- Cabernet Franc: September 29<sup>th</sup>

### Blending

- 71 % Merlot
- 29 % Cabernet Sauvignon

### Yield

48 hl/ha

### Production

22.000 bottles

### Bottling date at the château

March 25<sup>th</sup>, 2013

### Alcoholic degree

12,5 % Vol.