



CHATEAU FOURCAS HOSTEN

Vintage 2016

Full of aroma



This vintage distinguishes itself with rainfall's record: the equivalent of 12 months of rainfall (more than 800mm) in only 6 months, between January and June. Thanks to a mild weather window in an appropriate timing, flowering occurred remarkably during the second week of June. A hot and dry summer built the 2016 vintage's identity: an aromatic vintage, with tannin-rich structure. September & October were wonderful. Fruit development was perfect thanks to high temperatures and warm nights when it began to ripen; and cool weather and chilly nights at the end of the ripening period.

Harvesting spread over 18 days: a wonderful Indian summer enabled to reach optimal maturity for each plot, and ensured to obtain a wonderful fruit.

Grape harvest dates

- Merlot: from October 3rd to 15th
- Cabernet Sauvignon: from October 15th to 20th
- Petit Verdot: October 10th

Blending

- 82 % Merlot
- 15 % Cabernet Sauvignon
- 3 % Petit Verdot

Yield

52 hl/ha

Production

59.333 bottles

Bottling date at the château

April 27th & May 2nd 2018 (under nitrogen)

Alcoholic degree

12,5 % Vol.