



## CHATEAU FOURCAS HOSTEN

Vintage 2019



Rich structure with coated tannins



The identity of 2019: a warm vintage, a dense and concentrated structure. Its particularity at Château Fourcas Hosten is a low yield, conjunction of three events in the vineyard: an early budbreak, two episodes of frost on April 13 and May 5 and 6 on 4.5 ha, a storm on June 10 in full bloom that will generate coulure. Then summer conditions settled from mid-June, with four episodes of rain (20mm each) until September. On our terroirs, vines experienced water stress, but no over-stress: even if the water did not always go very deep, the vine had it exactly at the moment it needed it, continuing to be fed, to produce small, very concentrated and very aromatic grapes. As a result, a perfect maturity reveals a charming and elegant profile.

### Grape harvest dates (17 days)

- Merlot: from September 25<sup>th</sup> to October 8<sup>th</sup>
- Cabernet Sauvignon: from September 30<sup>th</sup> to October 11<sup>th</sup>
- Petit Verdot: October 9<sup>th</sup>
- Cabernet Franc: October 9<sup>th</sup>

### Blending

- 50 % Cabernet Sauvignon
- 48 % Merlot
- 1 % Petit Verdot
- 1 % Cabernet Franc

### Yield

27 hl/ha

### Production

90-100.000 bottles (estimated)

**Alcoholic degree:** 13.3 % Vol.

### Analysis

**PH:** 3.68   **AT:** 3.38 g/L   **AV:** 0.39 g/L   **IPT:** 83

**UNDER CONVERSION TO ORGANIC: Y-2**



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### Viticulture

Appellation: Lustrac-Médoc

Consultant: Eric Boissenot

Total area: 50ha

Area in production: 39.5ha

Soils: clay-limestone

pyrenean gravels

Average age of vines: 30 years old

Density: 8,333 vines/ha - 10.000 vines/ha new plantations

Planted Grape Varieties:

- 53% Cabernet Sauvignon (21ha)
- 42% Merlot (16.5ha)
- 2.5% Cabernet Franc (1ha)
- 2.5% Petit Verdot (1ha)

Pruning: Mixed Guyot

Picking: 70% by hand – 30% mechanical

Optical sorting

### Oenology

Vinification process adapted to each tank of 25, 50, 80, 95 and 105 hl: 15 tanks of Merlot, 13 tanks of Cabernet (including 6 wooden tanks) and 1 tank of Petit Verdot. Seeding of 100% of the harvest with yeasts and lactic bacteria (early co-inoculation). Average fermentation of 10 to 14 days. Two intelligent sprinklers are used for pumping over in order to optimize the extraction of the marc and the quality of the tannins: 1 volume per day for the first two days, then depending on the tastings and analyses. Total vatting for 16 to 21 days. Vertical press only.

### Ageing

Aged for 12 months in French oak barrels

- 43 % new barrels
- 28 % one-year barrels
- 29 % two-year barrels

Fined with egg white after the final blending

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