



CHATEAU FOURCAS HOSTEN

Vintage 2019



Full of life !



The identity of 2019: a warm, rich and powerful vintage.

Two peculiarities this year: long harvests, presenting three weeks of maturity difference on only 2,2ha; a micro-plot approach, depending on sub-soils and rootstocks.

And this is the very first use of an amphora at the property.

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 very aromatic grapes.

A perfect balance with very delicate notes of beeswax, white peach-flower and a hint of grapefruit. Lively acidity and mineral character. Long finish.

Grape harvest dates (8 mornings spread over 3 weeks)

- White Sauvignon: September 9th, 11th, 12th, 13th, 16th, 17th & 18th
- Grey Sauvignon: September 9th, 13th, 18th & 24th
- Sémillon: September 17th & 24th

Blending

- 72 % White Sauvignon
- 15 % Grey Sauvignon
- 13 % Sémillon

Yield

28,64 hl/ha

Production

7.000 bottles (estimated)

Alcoholic degree: 15.2 % Vol.

Bottling date at the château: July, 1st 2020 (tbc)

Analysis

PH : 3,14 **AT :** 4,75 g/L **AV :** 0,48 g/L **SO₂L :** 20 mg/L **SO₂T :** 63 mg/L

UNDER CONVERSION TO ORGANIC: Y-1



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Viticulture

Appellation: Bordeaux

Cœnologue conseil: Athanase Fakorellis

Total area: 2.2 ha

Area in production: 2.2 ha

Soils: clay-limestone

Age of vines:

- White and Grey Sauvignon 7 years old
- Sémillon 6 years old

Density: 8.333 vines/ha

Planted grape varieties:

- 67% White Sauvignon (1.5 ha)
- 20% Sémillon (0.4 ha)
- 13% Grey Sauvignon (0.3 ha)

Pruning: Mixed Guyot

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

Cœnology

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):

21 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 at the beginning of ageing.

Ageing

Aged during 6 months in French oak barrels and for the first time in amphora. 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: 39% new barrels in "large containers" (300L, 400L), 43% one-year barrels, 6% two-year barrels and 12% amphora (clay).

Fining with bentonite.

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