



CHATEAU
FOURCAS HOSTEN



Vintage 2020

The first certified ORGANIC WINE!



The rainy and mild winter accelerates bud breaking. Spring settles in the duration with, in its first part, almost 3 weeks in advance. The vines require a particularly intense rhythm until blooming. A one-week weather window with mild conditions favours a very beautiful flower, fast and perfectly homogeneous. A rain in mid-August interrupts the summer drought and makes it possible to de-stress the vine for a perfect ripening of the berries. The harvest period in the first half of September is exceptional in terms of sunshine, promoting the development of aromas.

7th vintage since the planting of the vines in 2012 and 2013, the profile of 2020 is still gaining in texture and complexity, with notes of pineapple and lychee that combine finesse with pear and white flowers.

A wine in balance and freshness.

Grape harvest dates (9 mornings spread over 3 weeks)

- Sauvignon blanc: between 7th and 17th of September
- Sauvignon gris: between 31st of August and 17th of September
- Sémillon: between 10th and 17th of September

Blending

- 67 % Sauvignon Blanc
- 18 % Sauvignon Gris
- 15 % Sémillon

Yield

28.5 hl/ha

Production

6,542 bottles + 271 magnums

Alcoholic degree: 15 % abv

Bottling date at the château:

April 21st 2021

Analysis



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Viticulture

Appellation: Bordeaux

Œnologue conseil: Athanase Fakorellis

Total area: 2.2 ha

Area in production: 2.2 ha

Soils: clay-limestone

Age of vines:

- Sauvignon Blanc & Gris 8 years old
- Sémillon 7 years old

Density: 8.333 vines/ha

Planted grape varieties:

- 67% Sauvignon Blanc (1.5 ha)
- 20% Sémillon (0.4 ha)
- 13% Sauvignon Gris (0.3 ha)

Pruning: Mixed Guyot

Picking: 100% by hand, in small baskets (7kg), then kept at a T° under 5°C

Œnology

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): 20 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 mini-vats, then in barrels and amphora. Started in vats, the alcoholic fermentation continues 24h after in barrels and amphora for a duration of 8 to 10 days, at a temperature between 17 and 23°C. No sulphur added during vinification: 1st sulphiting at the beginning of ageing.

Ageing

- 35% new barrels in "large containers" (300L, 350L, 400L)
- 28% one-year barrels
- 15% two-year barrels
- 12% amphora (clay)

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.