

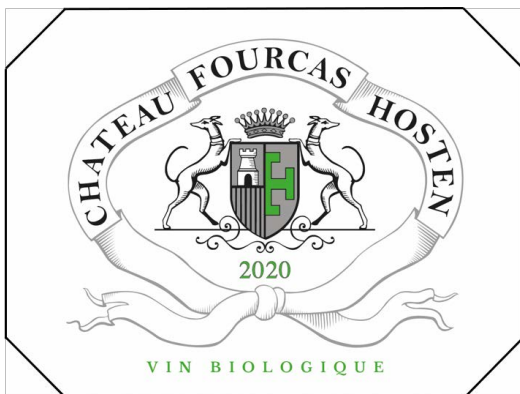


## CHATEAU FOURCAS HOSTEN



*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 7<sup>th</sup> and 17<sup>th</sup> of September
- Sauvignon Gris: between 31<sup>st</sup> of August and 17<sup>th</sup> of September
- Sémillon: between 10<sup>th</sup> and 17<sup>th</sup> of September

### Blending

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

### Yield

28.5 hl/ha

### Production

6,542 bottles + 271 magnums

### Bottling date at the château

April 21<sup>st</sup> 2021

Alcoholic degree: 15 % Vol.





CHATEAU  
FOURCAS HOSTEN

*Vintage 2020*

Press Review

**JAMESSUCKLING.COM** 

James Suckling – May 2021 / **Score: 91-92/100**

A delicious white with plenty of green mango, lemon and some cream. It's medium-bodied with a lovely core of fruit and a delicious finish. From organically grown grapes.

*Robert Parker*  
WINE ADVOCATE

The Wine Advocate L. P-Brown – June 2021 / **Score: 88-90/100**

The 2020 Fourcas Hosten Blanc reveals alluring notes of honey-drizzled peaches, lemon tart and apple pie, plus suggestions of straw and mandarin peel. The medium-bodied palate has a great intensity of citrus and stone fruit layers, supported by a racy backbone and finishing with a spicy kick.

vinous

Vinous Neal Martin – April 2021 / **Score: 88-90/100**

The 2020 Fourcas Hosten Blanc offers light green apple, orange pith and alpine scents on the nose, perhaps just needing a little more vigor. The palate is well balanced, displaying a subtle orange zest tang on the entry, and an attractive sour lemon note lending tension toward a finish of decent length. Give it a year in bottle. This is a fine dry white from Fourcas Hosten.



LE FIGARO VIN

Le Figaro Vin – May 2021 / **Score: 92/100**

Un nez de fleurs blanches, de papaya verte et d'agrumes, tandis que l'attaque ronde et charnue s'avance vers une bouche séduisante et fruitée, avec une pointe de poire, une finale fraîche et gourmande.

 Anthocyanes  
Yohan Castaing

Anthocyanes – May 2021 / **Score: 92-94/100**

Fraicheur mentholée et anisée avec des notes d'agrumes et de fruits blancs très élégants. La texture de bouche est juteuse et charnue, de la rondeur et une fraîcheur finale sur l'allonge et le côté aérien.

**Les Echos**

Les Echos Spécial vins – June 2021

Le grain de folie de Fourcas Hosten. Un vin blanc franc, énergique, très précis et de belle garde.

**Cuisine et Vins**  
*de France*

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