

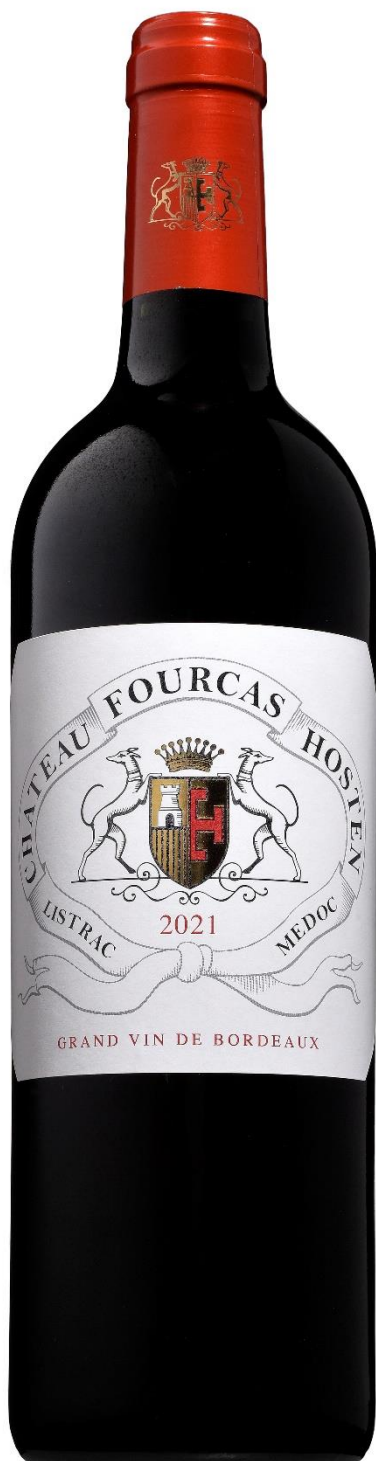


CHATEAU
FOURCAS HOSTEN



Vintage 2021

The first **RED** certified **ORGANIC** Wine



The property is 50 ha on 2 terroirs of identical surface: a gravelly soil adapted to Cabernet Sauvignon and clay and limestone soils, ideal for Merlot. In 15 years, the Momméja family has completely remodeled the vineyard 100% in organic farming; method completed by the practice of biodynamic.

If there is a winemaker vintage, it is the 2021 for sure!

We have adapted every step of the work in the vineyard to cope with all its constraints. Thanks to a long Indian summer of 4 weeks we harvested with confidence and obtained a perfect maturity of the grapes.

This first vintage officially certified **BIO** is characterized by great purity and concentration. In the mouth, it shows a complexity of red and black fruits with a creamy texture, prolonged by a delightful and salty finish.

Grape harvest (11 days)

- Merlot: from September 30th to October 8th
- Cabernet Sauvignon: from October 5th to 13th
- Petit Verdot: October 4th

Blending

- 60 % Cabernet Sauvignon
- 35 % Merlot
- 5% Petit Verdot

Yield

10.5 hl/ha

Production

53.000 bottles (estimated)

Alcoholic degree

Analysis 12.69 %Vol.

Label 13 %Vol.

Analysis

PH: 3.75 AT: 3.19 g/L AV: 0.36 g/L IPT: 81

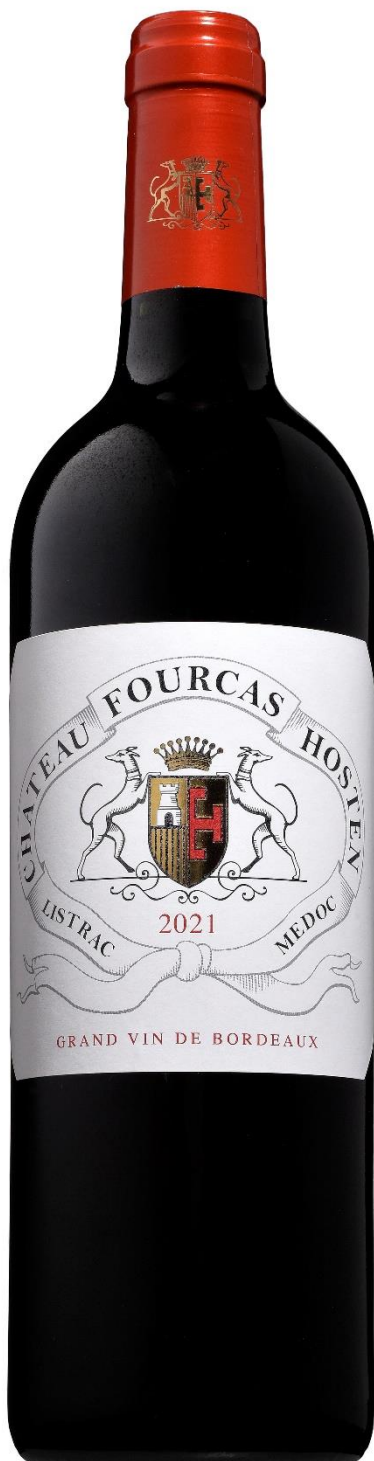


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Organic Viticulture

Appellation : Lustrac-Médoc

Consultant : Eric Boissenot

Total area : 50 ha

Area under production : 39 ha

Soils : clay-limestone

Pyrenean gravels

Average age of vines : 32 years old

Density: 8.333 vines/ha - new plantations 10.000 vines/ha

Planted Grape Variety :

- 54 % Cabernet Sauvignon (21 ha)
- 41 % Merlot (16 ha)
- 2,5 % Cabernet Franc (1 ha)
- 2,5 % Petit Verdot (1 ha)

Pruning : Mixed Guyot

Picking : 100 % by hand

Optical sorting

OEnology

Organic vinification process adapted to each concrete tank:

4 tanks of Merlot (50hl, 80hl), 8 tanks of Cabernet Sauvignon (2 of 80hl, 6 of 50hl) and 2 tanks 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 and Air'Pulse system are used for the pumping over in order to optimize the extraction of the marc and the quality of the tannins: 1 volume per day for the first 2 days, then 1/2, then 1/4 around 1050. Total vatting for 19 to 23 days. Vertical press only.

Ageing

Aged for 12 months in French oak barrels

- 31 % new barrels
- 50 % one-year barrels
- 19 % two-year barrels

Fined with egg white after the final blending