



CHATEAU FOURCAS HOSTEN



Vintage 2018

Sappy black fruits



The 2018 vintage is characterized by two distinct periods. The first, full of doubts with record rainfall, hail on May 21 and mildew. Then, from the end of June a perfect weather, for an optimal maturity and incredible concentration. The harvest went very well, gathering perfect conditions with beautiful sunny and hot days, alternating cool nights.

UNDER CONVERSION TO ORGANIC : Y-3

In July, last stage of conversion was completed: 100 % of the vineyard is now organic. It is also the beginning of the Biodynamic farming on 16 hectares.

On the palate it is structured, with a pure and smooth texture. The finish is sleek, tasty, long and fresh, fine tannins.

Grape harvest dates :

- Merlot : September 24th – October 9 th (9 days)
- Cabernet Sauvignon : October 4 th - 12 th (7 days)
- Petit Verdot : September 28th
- Cabernet Franc : October 9th

Blend :

- 58% Merlot
- 38.5% Cabernet Sauvignon
- 2.5% Petit Verdot
- 1% Cabernet Franc

Yield :

24 hl/ha

Ageing :

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

Production:

104.667 bottles

Bottling date at the château :

From June 30th to July 2nd 2020

Alcoholic degree :

13.5% Vol.



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Press Review

WINE ENTHUSIAST



Wine Enthusiast – (Parution Mai 2021) / **Note : 92/100**

JamesSuckling.com – Janvier 2021 / **Note : 92/100**

“Aromas of blackberries, cocoa powder, dried leaves and licorice. It’s medium-bodied with firm, tight-knit tannins and bright acidity. Structured and fresh. Very tight at the end. Try from 2023”



Jane Anson – **Decanter** – Novembre 2020 / **Note : 91/100**

“Plenty of old vine stock at Fourcas Hosten, and a lot of investment in recent years that is really paying off in the glass. A fine tannic hold gives form to sappy black fruits. Touches of tomato leaf give a rustic edge to the finish, but this is a classy and elegant Listrac that offers lots of pleasure. Drinking Window 2023 - 2036.”



Jancis Robinson – Octobre 2020 / **Note : 16/20**

“Dark cherry red with ruby rim. Complex aroma in which oak’s sweet spice plays a part but where the several varieties give both black and dark-red fruit as well as a lightly herbal cedary quality. Fragrant and inviting. On the palate, finely dry tannins, some oak sweetness and all in balance with the fruit. This has definitely opened and come round since I tasted it en primeur 18 months ago. Smooth, chocolate texture. A well-balanced whole with a fresh aftertaste.”



Jacques Dupont – **Le Point** – Mai 2019 / **Note : 15,5/20**

“Fruits noirs, cerise en bocal, bouche fraîche, élégante, raffinée, bonne longueur, petits tanins délicats.”



Sylvie Tonnaire – **Terre de Vins** – Mai 2019 / **Note : 95/100**

« Ce millésime marque la dernière campagne avant la certification AB. « Malgré la pression du mildiou, on a joué le jeu » de ce fait, les rendements sont divisés par deux mais ce 2018 est éclatant, il fera date. Bouquet suave souligné par la cerise noir, le cassis, attaque suave et gourmande et surtout une trame tannique aérienne : de la dentelle ! Conclusion fraîche, belle longueur.»



La Revue des Vins de France – Mai 2019 / **Note : 16,5-17/20**

“Charnu et plein, à dominante de merlot, Fourcas Hosten 2018 est un vin de grande maturité. Les notes de fruits noirs sont précises et fraîches. Sa force reside dans son équilibre.”



Yves Beck – Mars 2019 / **Note : 91-92/100**

“Rouge grenat aux reflets pourpres. Bouquet complexe, intense, marqué par des notes floraux et fruitées. Attaque friande. Au palais, le vin a une certaine ampleur et est doté de tannins bien intégrés, en symbiose avec la structure. Une agréable fraîcheur en fin de bouche tandis que la finale révèle du fruit.”