



CHATEAU
FOURCAS HOSTEN



Vintage 2021

Full-bodied and expressive



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

We have adapted every step of the work in the vineyard to cope with all its constraints. The first part of a long Indian summer allowed to harvest with confidence and to obtain a perfect maturity of the grapes. Mineral profile and perfectly chiseled. With a great aromatic complexity, its bouquet shows the liveliness of lime and grapefruit, the tangy notes of pineapple and some savoury notes of salty butter. Very fresh and long final.

Grape Harvest Dates

- Sauvignon blanc : from September 13th to 23rd
- Sauvignon gris : from September 13th to 23rd
- Sémillon : September 24th

Blending

- 66 % Sauvignon blanc
- 20 % Sauvignon gris
- 14 % Sémillon

Yield

22,5 hl/ha

Production

5.365 bottles + 271 magnums

Bottling date at the Château

April 19th 2022

Alcoholic degree

13,5%Vol.



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Press review



JAMES SUCKLING.COM 

James Suckling – December 2022 / **Score : 91/100**

"Aromas of lemons, white flowers, cream, herbs and almonds. Bright, tangy and delicious, with a medium body. Pretty praline notes at the end. From organically grown grapes. Drink now."



Lisa Perrotti-Brown – May 2022 / **Score : 89-91/100**

"The 2021 Fourcas Hosten blanc is a blend of 66% Sauvignon Blanc, 20% Sauvignon Gris, and 14% Semillon. It sings of fresh green apples, lemon juice, and lime leaves with touches of white pepper, dill seed, and fresh pears. Light to medium-bodied, the palate has electric intensity of citrusy flavors with a racy backbone and long, chalky finish. pH 3.16. This white wine section of the Fourcas Hosten vineyard has been certified organic since 2014."

JANE ANSON
INSIDE BORDEAUX

Jane Anson – April 2022 / **Score : 90/100**

"Well-placed white pepper and rose bud on the opening moments, with beautifully nuanced citrus and lime flavours, good grip, fesh acidities, slate finish. Good."

RVI

Vladimir Kauffmann – April 2022 / **Score : 95/100**

"The nose is fruity and elegant, the wine has a nice acidity, a nice balance, the seafood is not far away !"



Yohan Castaing – April 2022 / **Score : 88-90/100**

"Joli nez de fleurs blanches, de tilleul, de poire et de pêche. Bouche juteuse, élégante et fraîche pour une finale agréable."



Jean-Marc Quarin – April 2022 / **Score : 15.5/20 - 88/100**

"Couleur pâle, aux reflets verts. Nez moyennement intense, au fruité mûr. Bouche au toucher délicat, à la saveur de fruits blancs bien mûrs, matinés d'une touche de fruits exotiques, le vin se déroule à la fois gras et nerveux, vers une finale sèveuse et longue. Il s'agit d'un vin biologique. Assemblage : 66% sauvignon blanc, 20% sauvignon gris, 14% sémillon. Degré d'alcool : 13°38. Rendement : 22.5 hl/ha."