



**CHATEAU  
FOURCAS HOSTEN**



Vintage 2022

**ROUND AND AROMATIC**



2022 vintage is an outstanding one with extreme weather conditions!

Once again, the vines shown their ability to acclimatize and produce very high quality wines. The budburst started on March 15th and the mid-flowering occurred on May 15th. These phenological stages are the earliest of the property. After a very dry summer with record temperatures, we benefited from enough rainfall at the end of August to allow vines to feed their fruits. Thanks to another long Indian summer, we harvested grapes at perfect maturity. This 2022 vintage has a great aromatic complexity with notes of citrus and exotic fruits. The finish is very long and fresh.

### **GRAPE HARVEST**

- Sauvignon blanc : from September 5th to 14th
- Sauvignon gris : September 5th, 12th and 14th
- Sémillon : September 12th and 16th

### **BLENDING**

- 65 % Sauvignon blanc
- 20 % Sauvignon gris
- 15% Sémillon

### **AGEING – 6 months**

- 35 % new barrels
- 30 % one-year barrels
- 19 % two-year barrels
- 16 % amphora

### **PRODUCTION**

6 000 bottles



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JAMES SUCKLING.COM 

James SUCKLING – May 2023 **92 /100**

« A crunchy and poised white with sliced apple, pear and lemon skin. Steely. Medium-bodied, dry and fruity. Delicious at the end. From organically grown grapes. Drink now. »

TASTED

Andreas LARSSON – April 2023 **92 /100** “very good +”

« Bright straw colour with a youthful green hue. Pure and aromatic with grassy notes, lime, lemongrass and white fleshed fruit with a mild backbone of oak. The palate shows good grip and extract, rather full bodied with fine layers of zesty yellow fruit, fine oak integration with a crisp acidity and long lingering finish. »

LE FIGARO

Ella LISTER et Béatrice DELAMOTTE – April 2023 **92 /100**

« Sauvignons blanc et gris, une pincée de sémillon collaborent pour offrir un nez complexe, tout en fruit charnu. Notes de fruits blancs (poire, pêche) et jaunes (abricot, reine-claude) très fraîches et juteuses. Des notes florales de tilleul et de genêt apportent leurs arômes suaves, doucement miellés. Bouche ronde et dynamique, bien équilibrée entre fruit et fraîcheur. Finale mentholée. »



Lisa PERROTTI-BROWN – May 2023 **89-91 /100**

« The 2022 white Fourcas Hosten shoots from the glass with vibrant scents of lime leaves, lemon meringue pie, and green apples, followed by hints of chalk dust and honeysuckle. The medium-bodied palate is lively and zesty, with bags of mid-palate citrus flavors and a spicy kick on the finish. »