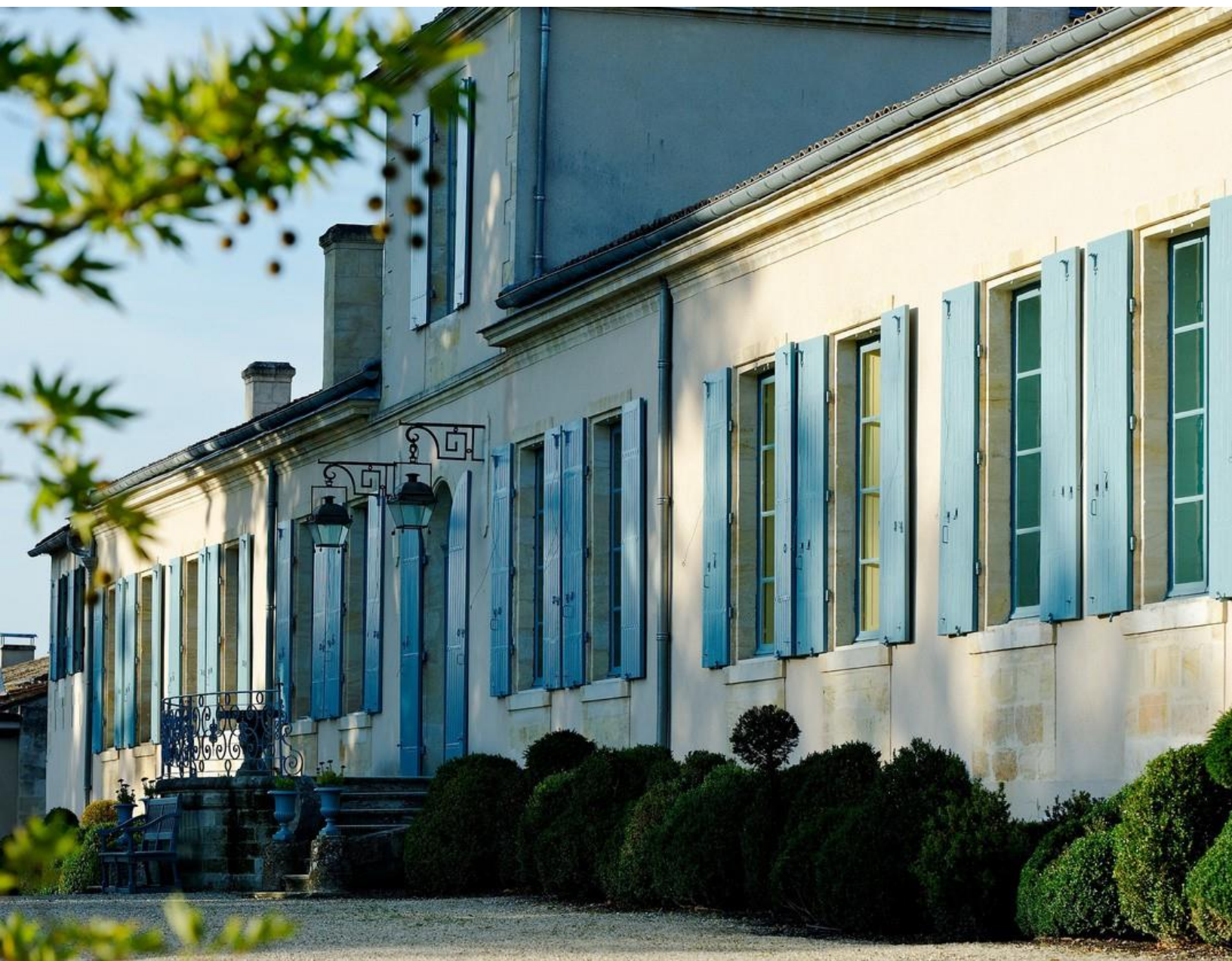




# CHATEAU FOURCAS HOSTEN



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2023  
PRESS FILE



# SUMMARY

- 01 The property
- 02 The vineyard
- 03 The environment
- 04 The winemaking and ageing
- 05 Sustainable development

*Respecting the rhythms of nature, guided by observation and  
the sharing of new knowledge*





# THE PROPERTY

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**Château Fourcas Hosten's history dates back to 1810; since then, it has reinvented itself numerous times. Today, it is a heritage site consisting of an 18th century charterhouse surrounded by a three-hectare park, adjoining the 50-hectare vineyard. The charterhouse is the heart of the property, and remains full of life, with regular family gatherings held in its timeless interior.**

Château Fourcas Hosten is located in the village of Listrac-Médoc, which gave its name to the Médoc's youngest "communal appellation" in 1957. Located on high ground at an altitude of 43 metres, between estuary and ocean, Listrac is known as the "roof of the Médoc". The surrounding forests give the region tremendous biodiversity, making nature an outstanding feature.

In this superb setting, Fourcas Hosten's vines are divided between the Listrac plain with its clay-limestone soil, and the Pyrenean gravel of the Fourcas plateau.

Since 2006, alongside Laurent and Renaud Momméja, the château's team has been committed to an ambitious project to ensure the property's future by equipping it with the means to express the full potential of its terroir.

The property has adopted a general approach of improvement and transmission. This vision is expressed through a total, rigorous environmental commitment, with a view to preserving the château for future generations.

Production methods have been largely transformed.

Château Fourcas Hosten is a member of the Union des Grands Crus de Bordeaux, the Académie du Vin de Bordeaux and the Commanderie du Bontemps du Médoc, des Graves, de Sauternes et des Barsac.





# THE VINEYARD

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## THE MOULTS OF A VINEYARD

Since 2010, soil studies have enabled precise mapping, and hence the best possible matching of grape varieties to the characteristics of each plot. Merlot and Cabernet Franc are concentrated on the clay-limestone soil, while the Cabernet Sauvignon and the recently planted Petit Verdot are suited to the gravelly plots.

To exploit the clay-limestone terroir's potential and return to the historical sources of Lustrac's white wines, Sauvignon Blanc and Sauvignon Gris were planted from 2012 onwards, respectively 1,5 and 0,3 ha, followed by Sémillon (0,4 ha). Managed entirely organically, these two hectares require meticulous care, accompanied by an ongoing learning process and the application of new methods and techniques.

Today, the vineyard is still undergoing restructuring. Of the 50 hectares, 20 hectares have already been pulled up, first set aside as fallow and then gradually replanted according to a program established until 2035.

Currently, the 40 hectares of red wine grapes are planted with 57% Merlot, 39% Cabernet Sauvignon, 2.5% Petit Verdot and 1.5% Cabernet Franc.

Since 2014, all new red plantings are carried out at 10,000 feet per hectare.

This increased competition means that each foot draws its resources deeper to feed a smaller number of bunches. These increase in concentration to develop more anthocyanins, tannins, and aromas.

## HARVESTS

A harvesting plan is determined for each plot with a view to harvesting at optimal maturity. The teams make several rounds and pause picking for a few days if necessary. Rigorous optical sorting on reception of the bunches at the winery then guarantees that only the best quality grapes are selected.

## OPTIMAL FRUIT EXPRESION

The elegance and freshness of Château Fourcas Hosten's wines are due to a blend of four grapes varieties: Cabernet Sauvignon, Merlot, Petit Verdot and Cabernet Franc. Equally important is the blend of two terroirs: Pyrenean gravel on the Fourcas plateau, and clay-limestone soil in Listrac. The two soil types enable an excellent expression of each grape variety's characteristics







# THE ENVIRONMENT

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## ORGANIC CONVERSION

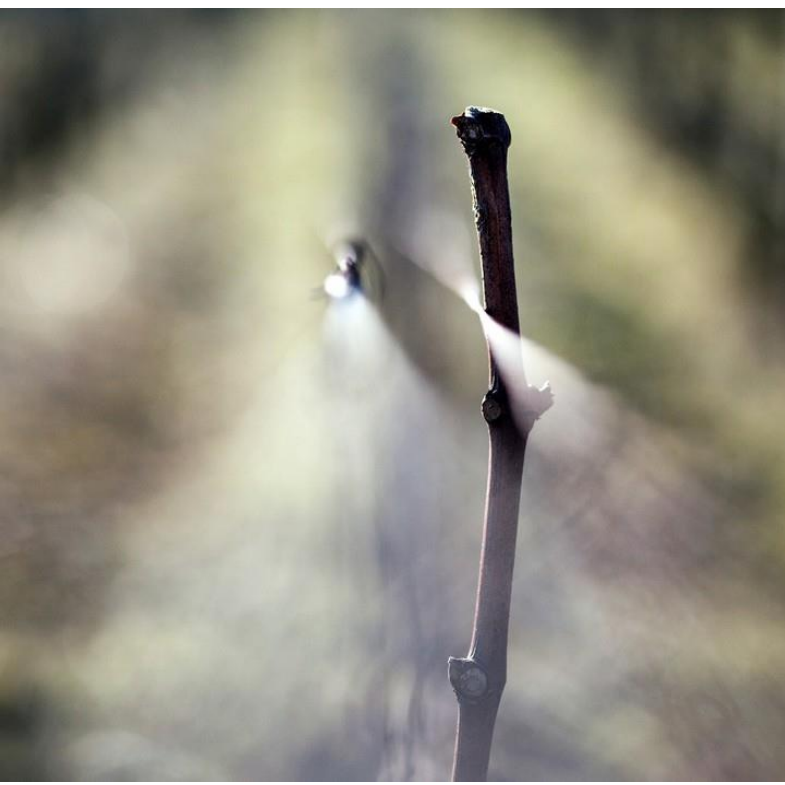
Far from just following the trend, for more than 10 years, the property is seriously committed to reducing its impact on the environment by mobilising its teams around an Environmental Management System (EMS), including HEV3 and ISO 14001 certification from the 2017 vintage onwards.



**Officially recognized organic since November 2020, 100% of the vineyard of Fourcas Hosten is worked in organic viticulture; with ECOCERT certification in 2020 for white, and 2021 for red.**

In concrete terms, this commitment consists of applying exclusively natural methods, with no herbicides or pesticides, and only using approved products. Ploughing the earth and grassing between the vines, spraying with clay treatments, or using infusions to strengthen the vines natural defences, are among the tasks that concern the property's team on a daily basis.

The team's ultimate goal in all of this work is the respect of nature and the soil.



## CARE OF THE SOIL AND BIODEVERSITY

Château Fourcas Hosten is committed to an ongoing search for excellence and innovation, drawing lessons from experiments carried out in past vintages to improve the quality of those in the future. This approach to managing the vineyard respects its cycles and natural constraints.

**2010** Start of ploughing under rows to encourage deeper root systems

**2012** Enrichment of fallow plots with green manures every year

**2012** Launch of sowing barley between the rows on 18 hectares of Cabernet Sauvignon; this natural fertilizer improves soil structure, and regulates and encourages the development of biodiversity

**2012** Planting of the first white grape vines in compliance with organic specifications for the vineyard and the winery

**2013** Removal of all products with CMR classification (carcinogenic, mutagenic or toxic for reproduction)



**2013** Soil study and mapping for optimal matching of soil to grape variety.

**2013** First trials of organic vineyard management for red grapes on 4 ha of Merlot, then more widely with new red grape planting in 2014

**2014** Exclusively organic fertilization with sheep manure (Ovinalp) and cow manure (Bochevo)

**2017** Ploughing under the rows in the entire vineyard (zero chemical weed control)

**2017-2019** Planting of 1200 metres of hedges (maple, dogwood, hawthorn, hazelnut) along the borders of plots, to stimulate biodiversity

**2018** 100% organic management leading to organic certification in 2020 (white) and 2021 (red)

**2018** Beginning of biodynamic practices on 16 hectares

**2020** Biodynamic practices throughout the vineyard

**2021** Launching of eco-grazing



## WORK IN THE VINEYARD

Since the adoption of organic practices in 2012, infusions (such as yarrow, nettle, horsetail, camomile, and comfrey) have been used to stimulate the vines' defence mechanisms and to help them grow in the best possible conditions.

From winter 2013 onwards, the vineyard team has implemented a new pruning technique known as mixed Guyot throughout the estate. Leaf thinning is now manual and applied to 70% of the vineyard, in order to ensure an optimal environment for the future harvest.

Canopy management tasks such as the removal of excess buds and growth are carried out with a view to preventing disease

Since 2014, the team has treated with clay during flowering and before the harvest (for increased efficiency and safety).

No anti-botrytis products have been used since 2017, with the adoption of organic pest control methods to protect the crop.

In July 2018 a transition to 100% of the vineyard to organic agriculture and the installation of a weather station in the middle of the vineyard.

Also in 2018, 16 hectares of vines were managed using biodynamic methods. The property is equipped with an infuser, a stirring machine and three small knapsack sprayers to apply biodynamic preparations (cow dung, silica, etc.) manually.

In 2019, the property purchased collection panels for new vine treatment equipment in order to improve the precision of spraying and optimize the volumes used.

In 2020, the farm on the Fourcas plateau was modernised to adapt the tool to new growing practices. The farm buildings were transformed as a logical continuation of the renovations already carried out in the winery, with in particular the creation of a tea room to install biodynamic farming in a sustainable and efficient way.

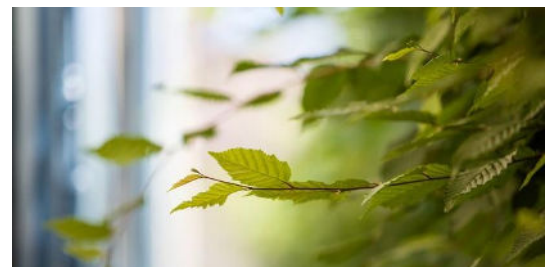




In 2021, eco-grazing will complete the approach, with the arrival of sheep in the rows of vines for natural mowing. This method reduces the number of machine passages, fertilizes and improves the natural porosity of the soil and finally encourages biodiversity.

## Timeline of the expansion of our organic red grape vines

2013	2014	2015	2016	2017	2018	since 2019
4 ha	7 ha	15 ha	19 ha	23 ha	38 ha	40 ha



## Selection of indigenous yeasts

Since 2020, Château Fourcas Hosten has been working with the Biocéane laboratory, which specialises in the selection of indigenous yeasts.

In 2021, just before the harvest, bunches of grapes from different varieties (Merlot, Cabernet Sauvignon and Sauvignon Blanc) and different terroirs (gravel, clay and limestone) were isolated. Each selection of grapes was micro-vinified on a spontaneous basis and microbiological analysis enabled the isolation of eight distinct strains of indigenous yeast. In a second part of the study, the oenological effects of these yeasts were tested in micro-vinifications carried out with frozen musts. At the end of fermentation, the wines were analysed (for residual sugar, volatile acidity, alcoholic content, sugar/alcohol yield, etc.) and tasted blind. Out of the eight indigenous strains, five were selected for their capacity for excellent alcoholic fermentation and the tasting profile of the wines produced.

Blends of strains were tested during vinification of the 2022 harvest on vats of red grapes (Merlot and Cabernet Sauvignon) and on three white grape varieties in barrels (Sauvignon blanc, Sauvignon Gris, Sémillon). The fermentations were completed perfectly with lower alcohol contents thanks to the indigenous yeast strains. The resulting red and white wines performed well on tasting and offered a very pure expression of the different terroirs and grape varieties.



# WINEMAKING & AGEING

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**In the winery, all the stages are meticulously carried out by gravity, guaranteeing the respect of the fruit and offering a magnificent aromatic richness.**

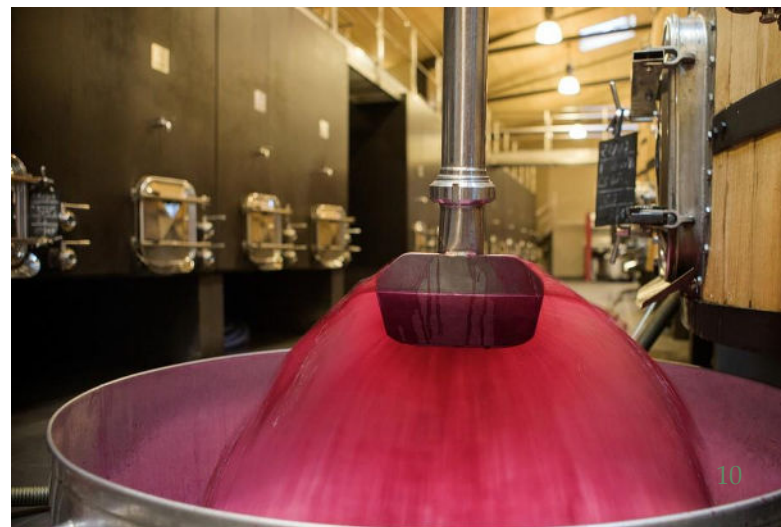
Designed in 2010, the winery has more than 40 small capacity vats (between 25 and 100 hl) in a combination of wood, concrete and stainless steel.

This configuration allows tailor-made vinification for each plot, starting with perfectly ripe grapes. Each vat has its own parameters in terms of temperature, pumping over frequency, and maceration period.

Particular attention is paid to the precision of extraction with the use of “intelligent sprayers” to optimise the marc and enable effective, gentle extraction by adapting to the filling level of each plot and to vats of different sizes and shapes (including square vats).

Since 2017, very few inputs are used in the winery that are authorized in organic production. The team has been reducing the amount of sulphur in the wines with successive vintages.

In July 2018, the property replaced a horizontal press with a second vertical press. This is now the only tool used for pressing, as it enables very high quality, concentrated, complex juices to be obtained.





The qualitative shift begun several years ago at Fourcas Hosten is also reflected in the attention paid to maturation. Until 2019, it was aged for 12 months in French oak barrels, one-third of which are renewed each year, for a moderate and delicate woodiness.

## THE USE OF AMPHORAE

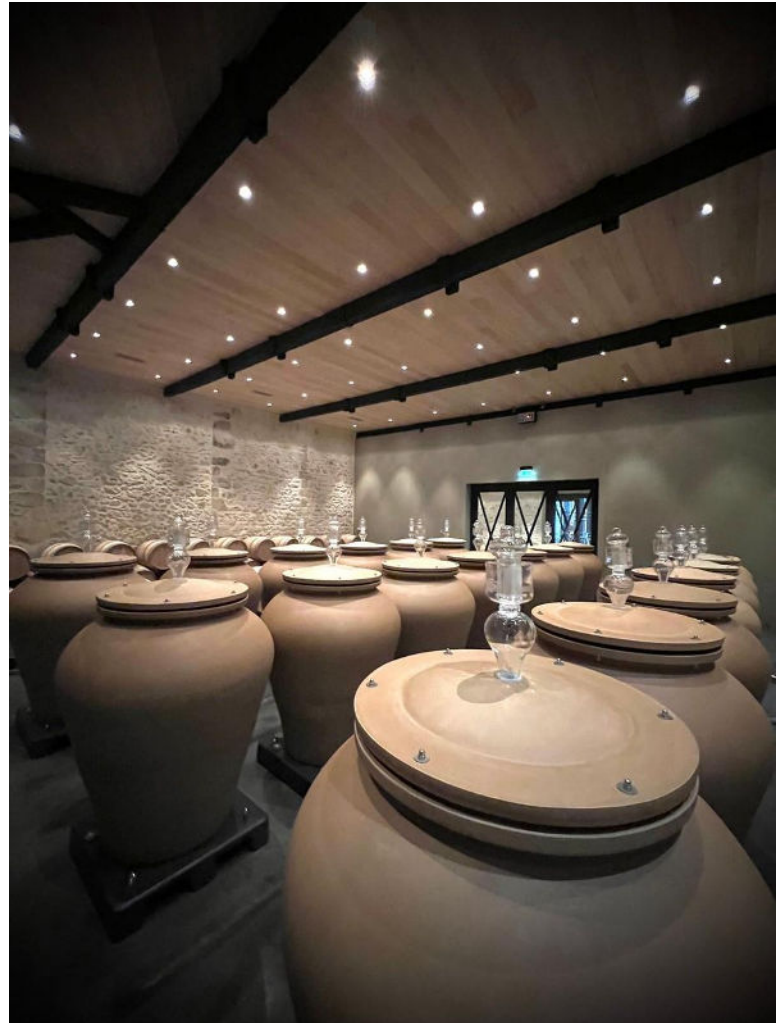
Since the 2019 vintage, 15% of the white wines have been vinified and aged in 750 litre TAVA amphora, the benchmark for high-quality amphorae thanks to their consistent porosity.

For the 2020 and 2021 vintages, Château Fourcas Hosten tested the ageing of red wine in an amphora alongside the traditional barrel ageing.

The resulting pure expression of the fruit led the property to acquire 20 more amphorae in 2022. These amphorae represent 15% of the total 2022 blend (the rest is aged in barrels).

## THE COMPLEMENTARITY OF BARRELS & AMPHORAE

The barrels give the wine aromatic complexity and roundness, while the amphorae preserve the purity of the fruit, freshness and minerality.



**During the ageing process, the wine is blended: the aim is to reveal the identity of the vintage for each grape variety and to express the character of the two terroirs.**



# SUSTAINABLE DEVELOPMENT

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In addition to its viticultural practices, Château Fourcas Hosten is officially committed to the Environmental Management System (ISO 14001 standard) and to Corporate Social Responsibility.

## **Formal commitments within the Environmental Management System ISO 14001:**

- To live together harmoniously
- To preserve and encourage biodiversity
- To preserve water resources
- To reduce the use of inputs
- To treat and recycle waste
- To reduce fossil fuel consumption

## **→ Concrete actions at the property :**

- 16 permanent employees have workplace first-aid certification
- Creation in 2017 of a borehole in the park to supply water to plants in the vicinity of the property's buildings
- HEV3 certification + ISO 14001
- Launch of renovation work in 2019 at the "Le Fourcas" winegrowing centre, focusing on environmental protection and work safety





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