



CHATEAU FOURCAS HOSTEN

A lovely country manor house on 3 hectares of magnificent grounds beside a Romanesque church, Château Fourcas Hosten is located in the heart of Lustrac, a peaceful village that gave its name to the appellation.

In 1810, Monsieur Hosten sold the estate to the de Saint-Affrique family, who created Château Fourcas Hosten and gave it an international reputation. The brothers Renaud and Laurent Momméja acquired the château during the 2006 vintage and were determined to breathe new life into this beautiful two hundred year old estate: "We fell in love with this wonderful property and its fine wine, and wanted to write a new page of our family's history - one including Château Fourcas Hosten". It is in this spirit that they undertook an ambitious renovation project including a new vat room with concrete, wooden, and stainless steel vats as well as new cellars and major restructuring of the vineyard.

STAFF:

Renaud MOMMEJA	Owner
Caroline ARTAUD	Technical Director
Sophie SOLNICKI-THIERRY	Sales & Marketing Manager

VITICULTURE:

APPELLATION : Lustrac-Médoc

CONSULTING OENOLOGIST : Eric Boissenot

AREA OF THE ESTATE : 47 ha

AREA IN PRODUCTION : 45 ha

TERROIR : 27 ha gravel, 18 ha clay-limestone

AVERAGE AGE OF VINES : 25 years old

DENSITY : 8,333 vines per hectare

PLANTED GRAPE VARIETIES :

- 45% Merlot
- 45% Cabernet Sauvignon
- 10% Cabernet Franc

PRUNING : double guyot (again if needed)

THE HARVEST : 75% hand-picking - 25% mechanical



WINEMAKING:

VINIFICATION : Traditional with temperature controlled

MACERATION : between 15 and 21 days according to the quality of the wine in each vat and daily pumping-over during the alcoholic fermentation

AGEING : aged in vat. Fined with egg white after the final blending.



2009

Following exceptional climate conditions throughout the vegetative cycle of the vine, the maturity of the berries was absolutely noteworthy, especially the cabernets.

The perfect sanitary conditions allowed us to harvest stressless from October 1st and to plan the picking-up of the different plots to complete on October 15th.

The 2009 vintage presents a high gustative quality due to the yield and the balance of our blending between merlots and Cabernets Sauvignons. Very beautiful extraction of the skin components to give a rich, structured and deep wine.

The controlled ageing in oak barrels brings finesse and volume for an important ageing potential.

HARVEST DATES:

October 1st – 15th

BLENDING:

- 65% Merlot
- 35% Cabernet Sauvignon

YIELD : 54 Hl/Ha

BOTTLING DATE AT THE CHÂTEAU:

March 1st – 9th 2011

PRODUCTION : 197.000 bottles

ALCOHOLIC DEGREE: 13% vol.

SECOND WINE: Les Cèdres d'Hosten

PRESS REVIEW

Wine Spectator Score: 86-89

James SUCKLING

Currant and dried cherry on the nose. Medium-bodied, with fine tannins and a light vanilla and berry aftertaste.

Jancis Robinson
JancisRobinson.com

Score : 17/20

Dark crimson. Low-key but quite intriguing nose. Full and firm and dramatic. Really nicely balanced. Polished tannins. Appetising. Seems like the sort of wine that should be a pleasure to drink all its life. The best Fourcas Hosten I can remember tasting. Is this down to the new owners or the vintage? Drink 2016-2030

Decanter ★★★★★ Score: 15,5
the world's best wine magazine

Steven SPURRIER

Purple red, quite good berry fruit, some classy potential, but still needs to knit together. Drink 2013-17

winejournal

Score: 86-88

Neal MARTIN

The Fourcas Hosten has a ripe, rounded bouquet with broody black, slightly tarry fruit with a touch of sous-bois. Showing a little more gumption than its neighbours. The palate is masculine, foursquare with good weight, very conservative with a rather reductive finish, but I think it will expand nicely by time of bottling. Tasted March 2010.