

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 Listrac, 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 : Listrac-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 : vats filled via semi-gravity flow / 41 fermentation vats (concrete and wood) holding 25, 50, 80, 95, and 100 hl. Grapes from each part of the vineyard are separately fermented

MACERATION : between 21 and 28 days according to the quality of the wine in each vat. 2 new winepresses (one vertical and one horizontal)

FERMENTATION : yeast-bacterial co-inoculation at an early stage: 50% of the crop is inoculated with malolactic bacteria 24 hours after it is put into vat

AGEING : aged for 12 months in French oak barrels (38% new barrels, 39% barrels used for one previous vintage, 13% barrels used for two previous vintages, 10% in vat). Fined with egg white after the final blending.



2010

The sunny summer and the exceptional late fall played a large part in this successful vintage. The climate was fully favorable for the optimal maturity of the grapes and for the excellent sanitary conditions. We harvested stressless, waiting for the best dates to pick grape by grape, plot by plot, to optimize the maturity of the harvested grapes, waiting for the latest vines. The harvest of the Merlots started October 1st, first with the old vines on the Pyrenean gravels, than on the Fourcas plateau with the hottest zones. From October 11th, we harvested the Cabernets Francs, followed by the Cabernets Sauvignons to end October 19th.

HARVEST DATES:

October 1st – 19th

BLENDING :

- 55% Cabernet Sauvignon
- 45% Merlot

YIELD : 47 Hl/Ha

BOTTLING DATE AT THE CHATEAU:

April 10th- 13th 2012

PRODUCTION : 155.000 bottles

ALCOHOLIC DEGREE: 13,5% vol.

SECOND WINE: Les Cèdres d'Hosten

PRESS REVIEW

Jancis Robinson
JancisRobinson.com

Score : 17/20
Drink 2020-2032

Jane Anson

Score : 92+
Drink 2018-2030

RENÉ GABRIEL

Score : 17/20



Score : 91-92



Score : 16/20


Réveil longtemps attendu de la propriété. On suivra avec beaucoup d'attention.

Decanter
the world's best wine magazine

Score: 16/20
Drink 2014-2020

Recent investment has had good results.

Le Point

Score : 15/20 
Jacques Dupont