



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Château Fourcas-Hosten 2023, Lustrac 12 x 75cl

Price	-£1.00
Code	FOUR085

Always a source of excellent value for money claret, this is arguably the finest properties in the Lustrac appellation.

Tasting Notes:

In 2023 Fourcas Hosten lost around 30% of their harvest in early July as a band of hail swept across much of the lowlands of Moulis and Lustrac. The deluge lasted for just a few minutes, but the large size of the hail stripped the vines of almost all vegetation and early grape clusters. A shame! The wine that Fourcas made, however, is remarkable. Dense, smoky, with a fullness of chewy black fruits, undercut by fresh snappy raspberry and a lovely graphite minerality. 15% Amphora was used, along with 12 months in 35% new oak. Polished, elegant and pure.





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Specification	
Vinification	Harvest dates: 8th September – 6th October. Very small yields of only 25hl/ha. Aged in 35% new oak, 50% 1 year and 15% Amphore for 12 months. Alc 13.0%
Size	12 x 75cl
Drinking Window	Drink from 2028 through to 2036
Country	France
Region	Bordeaux
Area	Listrac
Type	Red Wine
Grape Mix	51% Merlot, 44% Cabernet Sauvignon, 5% Petit Verdot
Genres	En Primeur, Fine Wine, Organic
Vintage	2023
Body	Rich, bold and robust
Producer	Château Fourcas-Hosten
Producer Overview	This Château is the finest producer in Listrac, one of the six appellations of the Haut Médoc. Purchased in 2006 by two brothers, Laurent and Renaud Mommeja, members of the Hermès luxury goods family, the 47 hectares of vines are planted on clay and limestone, as well as a gravel plot nearby hamlet in Fourcas.
Closure Type	Cork
Food Matches	Pair with classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes.