



TECHNICAL SHEET

Château Fourcas Dupré

Vintage 2020

Grand Vin

- Appellation (AOP) : LISTRAC-MEDOC
Alcohol : 13,5% vol.
- Grape Varieties : 54 % Cabernet Sauvignon, 45 % Merlot, 1 % Petit Verdot
- Area : 47 hectares
- Yield : 35 hl/ha
- Soil : Pyreneenan graves 80%, limestone- clay 20%
- Production : 115 000 bottles
- Harvest : from september the 18th to October the 3rd
- Average age of the vineyard : 35 years
- Average density : 8 350 plots/hectare
- Vinification : 4 week in vat, barrels and amphora
- Ageing : 14 month in french oak barrel including 25% of new barrels
- Bottling : « au Château » in may 2022
- Oenologist : Eric Boissenot

The climate for the 2020 vintage is perfect for our terroirs at Château Fourcas Dupré.

The limestone- clay and clay-gravels have well-nourished the grapes to a freshness despite the summer's dry and warm weather.

The Cabernet Sauvignon gave the wine a certain concentration due to the small size of the berries at harvest. The merlot berries kept their juiciness while keeping alcohol levels at bay. With focused fruit and low yields, Fourcas Dupré wines are first-rate !

We have decided to highlight the Cabernet varieties in our blend this year: their concentration and aromatic expressions making for a seductive quality. To compliment this, the pretty Merlots are blended, completing the palate with a rare lusciousness.

As the wine ages, it presents itself beautifully revealing aromas of very ripe, red berries. As blackberry and blackcurrant notes divulge themselves, hints of first spicy notes from the barrels make way to a fruity freshness. On the palette, a bouquet of fruitiness quickly appears with hints of cherry and raspberry. The wine is unctuous and persistent in its lengthy revealing of mouth-watering juiciness.