

Château FOURCAS DUPRÉ Vintage 2023

VINEYARD

SURFACE AREA

60
hectares

TERROIR

PYRENEAN AND CLAYEL
GRAVELS

AVERAGE AGE

35
years

HARVEST AND BLEND

HARVEST

manual and mechanical

CERTIFICATIONS

HVE 1 and CSR engagement

date : 28/09

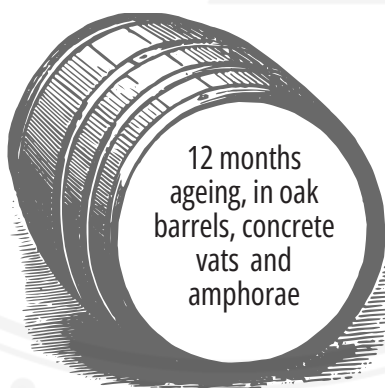
date : 15/09



76%
Cabernet
Sauvignon



24%
Merlot



12 months
ageing, in oak
barrels, concrete
vats and
amphorae

Alcohol
content

14%

AT 3,72

pH 3,70

IPT 90



90 600
bottles

COMMENT

The 2023 vintage at Château Fourcas-Dupré is, first and foremost, a hot vintage with irregular rainfall throughout the growing season. This is normal for our oceanic climate.

Harvesting of the Merlot began promptly on 15 September, producing dense, deep-coloured vintages.

The Cabernets benefited from a fine Indian summer. They are rich, intense and offer a fine range of aromas combining freshness and good ripeness.

Château Fourcas Dupré 2023 is the first vintage to be vinified in the brand-new vat room. For us, it marks the completion of the château's revival since it was taken over by the Jicquel family.

