

## TECHNICAL Sheet:

### Château Fourcas Dupré 2011



- Appellation (AOP) : LISTRAC-MÉDOC
- Alcool: 13°
- PH: 3,72
- Total Acidity: 3,05
- Grape Varieties: 44 % Merlot, 46 % Cabernet Sauvignon, 9 % Cabernet Franc, 1 % Petit Verdot
- Yiel: 53 hl/h
- Soil: Pyrenean gravels (80 %) and clay and limestone.
- Production: 170 000 bottles
- Harvest starting date: september 16th
- Average age of the vineyard: more than 35 years
- Average density: 8 350 vines per hectare
- Ageing: 12 month in French oak barrels including 33 % of new barrels
- Oenologist: Eric Boissenot

Château Fourcas Dupré was born in 1843 and since that time has been considered as one of the leading estates from Lustrac-Médoc. The vineyard is a one piece vineyard of 46 hectares located on a great crest of Pyrenean gravel soil (80%) and clay and limestone.

The wine have a remarkable ability to age and have a very defined style: intense fruit, minerality (earthiness), complexity, spices, roasted and cedar notes. The wine making clearly focus on balance and elegance, which is considered to be in total harmony with the terroir of Fourcas Dupré.

Château Fourcas Dupré was classified a Cru Bourgeois Supérieur in 1932 and 2003, but has decided to leave the alliance in 2006.

Château Fourcas Dupré is member of the prestigious Union des Grands Crus de Bordeaux.

