

2017 : A CLASSICAL MODEL

The thing that marked this vintage was, without a doubt, the spring frost that hit us in late April and that ravaged a significant part of the Bordeaux vineyards.

That frost did not omit the vineyard of Fourcas Dupré, but fortunately it only hit it to a very reasonable degree (21% of the surface).

The parcels that were spared by the frost (79% of the surface) went through a perfectly regular growing cycle that had begun quite early. The harvest that began fairly early as well (September 19th) was generous and finished on October 5th.

As the harvest began, the grapes presented a very nice potential with the phenolic maturity synchronised with the technical maturity, which guarantees a very good balance between sugar, acidity and tannins.

The harvest enjoyed perfect weather conditions to pick ripe and healthy grapes.

Today the 2017 vintage of Château Fourcas Dupré features a genuine aromatic elegance. The attack is an expression of all the ripe fruit freshness while the finish shows finely chiseled tannins.

Château Fourcas Dupré 2017 is an archetype of a classic, great Bordeaux, showing the best of elegance, balance and harmony.

*Ratios of different grape varieties in the blend of Château Fourcas Dupré 2017:*

*52% Merlot – 47% Cabernet Sauvignon – 1% Petit Verdot*