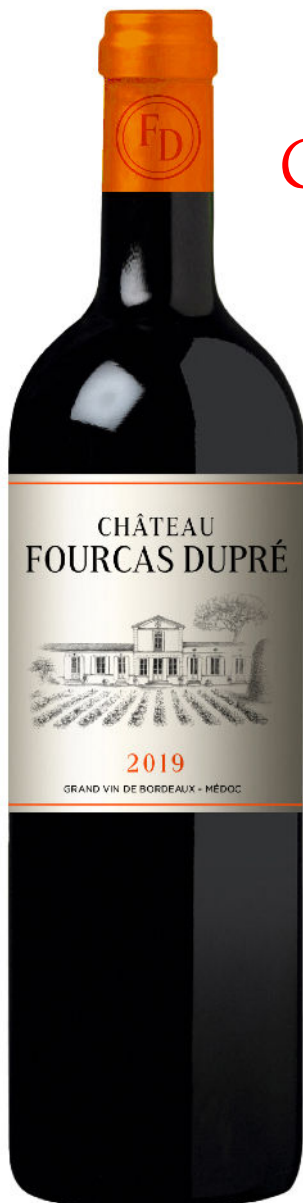


# 2019 Vintage Château Fourcas Dupré



66 % Cabernet Sauvignon,  
33 % Merlot,  
1 % Petit Verdot

## Wine making

Alcool: 13,5 % vol  
pH: 3,65  
Acidity: 3,71 g/l H<sub>2</sub>SO<sub>4</sub>  
15 months in barrels (30% New)  
French Oak  
140 000 bottles ( 40 hl/h)  
Harvest starting date: September 24<sup>th</sup>

## Vineyard



47 ha in Lustrac-Médoc  
Pyrenean gravels (80 %) and clay  
and limestone.  
Average age of the vineyard: more  
than 35 years  
8 350 vines per hectare

### *2019 : A SOVEREIGN vintage*

*The 2019 vintage will not have started under the best auspices since coulure and millerandage will have an impact on the final yield (40 hl/ha).*

*In July, high temperatures and lack of water caused water stress, which is always beneficial for the quality of the grapes.*

*August and September will have been real summer months which will generate an excellent sanitary state for the different grape varieties that make up the wine.*

*It was necessary to harvest at the right time, neither too early nor too late, because the richness in sugar, acidity and maturity of the tannins in a very dry year requires a vigilant presence in the vineyard.*

*Harvesting began at Fourcas Dupré on September 23rd and finished on October 14th.*

*Today, Fourcas Dupré 2019 has a deep colour, the brightness of the ripe fruit reflects the density of the mid-palate. The aromatic persistence and the beautiful maturity of the tannins make this 2019 vintage a gourmet wine accessible from its youth but with a high ageing potential.*