

BELLEVUE DE FOURCAS DUPRE

Listrac-Médoc



PRESENTATION

The vineyards of Fourcas are mentioned on Belleyme's map (geographical engineer of Louis XV). In 1843, the lawyer Jean Baptiste Antoine Dupré, member of the Bordeaux Appeal Court acquired the vineyard and in 1844 Château Fourcas Dupré was born.

The cellars, buildings and "château" were completely renovated. Today, a new fully functional fermenting room and refurbished cellars for storing and packing complement the original ones.

The château now belongs to a family-owned company managed by Patrice Pagès.

The vineyard of Château Fourcas Dupré is located on a crest of Pyrenean gravelly soil at an altitude of 42 meters. It is an uninterrupted plot with an average density of 8500 vines per hectare. These days everything is done (vineyard draining, grape varieties adapted to the soil, limited production) to show a perfect example of this unique terroir.

TASTING

Dense and black; thick and deep; some tar and liquorice; thick and ripe blackcurrant; saturated plate in fruit and flavour; big and bold; chewy tannins have settled since primeur tastings. Very good chewy and thick Listrac.

TECHNICAL INFORMATION

Grape varieties :

Merlot (60 %)
Cabernet sauvignon (40 %)

Average age of the vines : 30 years.

Maturation :

12 months in oak barrels renewed each year.

Yields :

between 49 and 54 hl/ha

Vinification :

Careful vinification in temperature-controlled vats, where each grape variety is vinified separately in order to reveal the typicity.