

Château Fourcas Dupré



Visits :
Monday to Friday
8 - 12 am / 2 - 6 pm

Director :
Patrice Pagès

Appellation :
Lustrac Médoc

Area under vine :
46 hectares

Production:
240 000 bottles of *Château Fourcas Dupré*
60 000 bottles of *Bellevue de Fourcas Dupré*

Soil :
Pyrenean gravel on clay-hardpan subsoil

Grape varieties :
44% Merlot,
44% Cabernet Sauvignon,
10% Cabernet Franc,
2% Petit Verdot

Yield : 49 of 54 hl/ha

Ageing :
12 months in barrel, 1/3 new each year

Second wine :
Bellevue de Fourcas Dupré



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Cru Bourgeois Supérieur
(classified as such in 1932 and 2003).
Appellation Lustrac Médoc.
Member of the « Académie du vin de Bordeaux » and of the prestigious « Union des Grands Crus ».

History :

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.

Wine growing :

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.

Wine production :

In his quest for a perfectly ripe harvest, the cellar master, thanks to a fermentation cellar which is entirely temperature controlled, can show the character of the four grape varieties that compose the wine of Château Fourcas Dupré. Ageing in barrels, a third of which are renewed every year, completes the balance of every vintage year.