

## CHATEAU FOURCAS DUPRE

HAUT MEDOC  
N°2 de Fourcas Dupré

88% Merlot  
12% Cabernet-  
Sauvignon



62.6°F  
17°C



2-5 years



30 years  
old



Sustainable

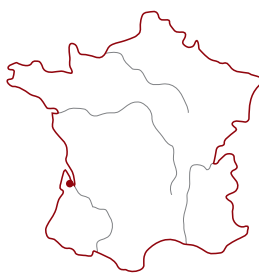


50 hl/ha

## TERROIR

VINEYARD : 47 ha

SOIL : On the ridge of Pyrenean gravel and gravel clay



## WINEMAKING

**HARVEST:** Manual and mechanical, the grapes sorted in the vineyard then in the winery

**VINIFICATION:** 3 to 4 weeks in cement tanks and stainless steel tanks

**FERMENTATION:** 12 months. 50% in barrels of one wine and 50% in vats

## TASTING NOTES



Pretty light purple red dress.



Very greedy, strawberry shakes,  
the blueberry.



Juicy and fresh, some notes of  
fresh mushrooms, rose jelly, hint  
of cocoa.

## FOOD PAIRING

Beef fillet

Roasted poultry

Cheese