



BLOODY NOSE 2013



- **Vintage:** Bloody Nose rouge
- **Designation of origin:** Sainte-Foy Bordeaux
- **Terroir:** Clay-limestone
- **Grape variety:** 75% merlot - 25% cabernet franc
- **Vinification/maturation:** Vinification and maturation in stainless
- **Age of the vines:** young vines
- **Yield:** 45 to 50 hectoliters per hectare
- **Aging potential:** 7 to 10 years
- **Serving temperature:** 16-18 degrees Celsius
- **Food pairings:** Deli meats, grilled meat, braised lamb, cheeses, vegetarian dishes.

Bloody Nose rouge is the Château Hostens-Picant's second red wine. It is produced by our teams from the Chateau's grapes. This wine benefits from the Chateau's designation of origin and bottling expertise. It's a wine which is both fruity and easy to drink.

Tasting notes:

Brilliant purple dress. Its first nose of raspberries and currants gives way after aerating to delicate notes of cherries and paprika. The sweetness of his palate precedes an elegant tannic structure full of freshness. Its refined finish is typical of this great limestone terroir.