



BLOODY NOSE 2014



- **Vintage:** Bloody Nose rouge
- **Designation of origin:** Sainte-Foy Bordeaux
- **Terroir:** Clay-limestone
- **Grape variety:** 60% merlot - 40% 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:

It has a rich purple color with dark purple reflections. The intensity of these colors reflects the wine's taste potential: it is characterized by aromas of blackcurrant and redcurrant but also of blueberry and dried herbs. In the mouth it is fresh and round with a supple, elegant tannic structure. Its finish evokes a basket of fresh, red fruit and presents a fine length on the palate.