



BLOODY NOSE 2013



- **Vintage:** Bloody Nose blanc
- **Designation of origin:** Sainte-Foy Bordeaux
- **Terroir:** Clay-limestone
- **Grape variety:** 50 % Sauvignon - 40% Sémillon
- 10 % Muscadelle
- **Vinification/maturation:** Vinification and maturation in stainless steel vats. Brief maturation in 400 liter barrels.
- **Age of the vines:** young vines
- **Yield:** 45 to 50 hectoliters per hectare
- **Aging potential:** 3 to 5 years
- **Serving temperature:** 12-13 degrees Celsius
- **Food pairings:** Aperitif, scallops, cheeses, grilled fish.

Bloody Nose blanc is the Château Hostens-Picant's second white 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 is both fresh and mineral tasting.

Tasting notes:

The color is pale yellow with bright reflections. The nose reveals notes of grapefruit, exotic fruits, a hint of pear notes after gentle agitation. The mouth, meanwhile, is fresh and delicate with a nice balance and good olfactory persistence of citrus. These delicate flavors go hand in hand with his mouth to soft acidity.