



BLOODY NOSE 2014



- **Vintage:** Bloody Nose blanc
- **Designation of origin:** Sainte-Foy Bordeaux
- **Terroir:** Clay-limestone
- **Grape variety:** 55 % Sauvignon - 40% Sémillon - 5 % 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:

In the mouth it is fresh and delicate with a balanced structure and delicate aromas of citrus fruits. These flavor notes go hand in hand with its supple mouth and invigorating acidity.