



## BLOODY NOSE 2015

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- **Vintage:** Bloody Nose blanc
- **Designation of origin:** Sainte Foy Bordeaux
- **Terroir:** Clay-limestone
- **Grape variety:** 60 % Sauvignon - 35% 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:**

The color is pale yellow with shiny reflections.

The aromas of grapefruit, exotic fruits, hints of pear after a slight stirring.

The palate is fresh and delicate with a nice balance and citrus notes.