



BLOODY NOSE 2018



- **Vintage:** Bloody Nose blanc
- **Designation of origin:** Sainte-Foy Côtes de Bordeaux
- **Terroir:** Clay-limestone
- **Grape variety:** 65 % Sauvignon - 30% 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:

Very light robe with green reflects.

The nose reveals notes of grapefruit, white flowers, citrus.

The mouth is fresh and delicate with a good balance and a good olfactory afterglow of citrus fruits.