



BLOODY NOSE 2016



- **Vintage:** Bloody Nose rouge
- **Designation of origin:** Sainte-Foy Côtes de Bordeaux
- **Terroir:** Clay-limestone
- **Grape variety:** 65% Merlot - 35% Cabernet Franc
- **Vinification/maturation:** Vinification and maturation in stainless steel vats for 4 to 5 months

- **Age of the vines:** young vines
- **Yield:** 45 to 50 hectoliters per hectare
- **Ageing 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:

Ruby color, nose of fresh and jammy fruits. In the mouth, supple, balanced structure, ripe fruit and freshness.