



## CHÂTEAU HOSTENS-PICANT 2016

---



- **Vintage:** Château Hostens-Picant
- **Designation of origin:** Sainte-Foy Côtes de Bordeaux
- **Terroir:** Clay-limestone
- **Grape variety:** 70% merlot - 30% cabernet franc
- **Vinification/maturation:** Vinification in stainless steel Vats. Maturation in barrels for 10 to 12 months.
- **Age of the vines:** 15 to 20 years
- **Yield:** 35 to 40 hectoliters per hectare
- **Aging potential:** 10 to 15 years
- **Serving temperature:** 16-17 degrees Celsius
- **Food pairings:** Red meats, lamb, duck confit, livarot, cheese, etc.

**The Château Hostens-Picant rouge** is the signature red wine produced at the Château Hostens-Picant. It is produced with great care and close attention to detail. For its plot selection, the most mature vines are prioritized. Its terroir and production techniques make sure it ages in the very best conditions. It is available in many places of excellence and distinction.

### Tasting notes:

The robe of Château Hostens-Picant 2016 is of a dark red with brilliant reflections. From the first nose, this solar vintage is smelt with notes of plums, cherry plums, then notes of red berries such as the strawberry and the raspberry. The silky attack precedes the fresh and velvety tannic frame. The finale confers to this wine a classic style with lots of freshness and a good length. Its potential of lying down is around fifteen years. Plan to carafe it one or two hours before enjoying.

### Press reviews:

- US Journalist James Suckling : 91-92
- British Journalist Jancis Robinson : 16
- British Journalist Tim Atkin : 91
- Le Figaro Vin, French magazine : 16.5