



CHÂTEAU HOSTENS-PICANT CUVÉE VALENTINE 2014



- **Vintage:** Cuvée Valentine
- **Designation of origin:** Sainte-Foy Bordeaux
- **Terroir:** Clay-limestone
- **Grape variety:** 70% merlot - 30% cabernet franc
- **Vinification/maturation:** Vinification in stainless steel Vats. Maturation in barrels for 6 to 8 months.

- **Age of the vines:** 10 to 15 years
- **Yield:** 45 hectoliters per hectare
- **Aging potential:** 6 to 8 years
- **Serving temperature:** 16-18 degrees Celsius
- **Food pairings:** Red meats, lamb, duck confit, livarot, cheese, etc

The Cuvée Valentine is the Château Hostens-Picant's latest creation. It's named after the owners' daughter, Valentine, who joined the vineyard's team in 2013. It's a wine with a very pleasant structure which is both fresh and elegant.

Tasting notes:

Its initial aromas of raspberries and gooseberries transform after a few minutes of aeration into delicate notes of cherry and paprika. The smoothness of the initial attack phase in the mouth gives way to a superbly fresh tannic structure. Its refined finish is typical of its prestigious chalk-soil terroir.

Press Revues:

- Gold Medal concours de Bordeaux 2017