



## CHÂTEAU HOSTENS-PICANT CUVÉE DES DEMOISELLES 2018

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- **Vintage:** Cuvée des Demoiselles
- **Designation of origin:** Sainte-Foy Côtes de Bordeaux
- **Terroir:** Clay-limestone - flint
- **Grape variety:** 65 % Sauvignon - 30% Sémillon - 5% Muscadelle
- **Vinification/maturation:** Alcoholic fermentation in barrels. Maturation in 400 liter barrels for 9 to 10 months. Maturation on lees with regular stirrings.
- **Age of the vines:** 10 to 15 years
- **Yield:** 35 to 40 hectoliters per hectare
- **Aging potential:** 7 to 10 years
- **Serving temperature:** 12-13 degrees Celsius
- **Food pairings:** White meat veal, Saint-Jacques scallops, fish, cheeses, etc

**The Cuvée des Demoiselles** is the Château Hostens-Picant's signature white wine. The vines are grown on the vineyard's best clay-limestone and clay-flint plots. It is often recognized as being one of the very best Bordeaux white wines. It is produced with the greatest care and attention to detail. Its maturation phase in barrels gives the wine a very pleasant structure and helps it to age in the very best conditions. It is available in many places of excellence and distinction.

**Tasting notes :** the sauvignons display an aromatic range guided by very ripe citrus and white flowers notes. Sémillons, which acclimatize particularly well on clay-limestone soils, are not heavy and dominated by stone fruits and tropical notes.

### **Press reviews:**

- Figaro magazine: 16
- James Suckling, US journalist : 89-90
- Lisa Perrotti, Wine Advocate, US magazine,: 90-92