



Château Hostens-Picant 2010

Château Hostens-Picant rouge 2010 was elaborated with a great deal of attention, including:

The vineyard and the grapes varieties

We devote our best to the vineyard that we consider as a key part. To make a good wine you need good grapes in perfect sanitary condition. We prune short cane to obtain low yields. We only bring organics and no chemicals. At the right time, the plants have a part of their leaves thinned out and later we processed a green harvest. For this type of wine, our selection of parcels is oriented towards the old plants.

The varieties of grapes used for the blend of this wine are as follows :
Merlot (56%) - Cabernet Franc (44%)

The Harvest

The harvest was made by hand, followed by a selective hand sorting.

The vinification

We used traditional bordeaux technique of vinification. Both alcoholic and malo-lactic fermentation were made in thermo-regulated stainless steel vats. Thermo-regulation allows better colour extraction and concentration. Bleedings of wines are made if necessary. Then for a period of around 14 months, the wine was aged into oak barrels (1/3 brand new). This period of aging in oak casks give to the wine a very nice structure that it should keep for several years.

Tasting

E : The robe of Château Hostens-Picant 2010 is of a dark red with brilliant reflections.

N : 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.

M : 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 it at a temperature around 14-16°C.

Recommanded with

Red meats, navarin d'agneau, paleron de bœuf aux carottes, roasted lamb leg, etc.

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