



## Château Hostens-Picant 2012

Château Hostens-Picant rouge 2012 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 (60 %) - Cabernet Franc (40 %)

The yield was 45hl/ha

### 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&N :** Its beautiful purple color with carmine reflections precedes a sweet fragrance of oriental spices and currants.

**M :** After a few minutes of aeration, spices gives way to notes of peony and raspberry. Its mild attack contrasts with his frank frame, straight and slender. Its fresh finish is typical of fine limestone plateaus of the region.

Its aging potential is ten years, there must be a little decanting half an hour before serving

### Recommanded with

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

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