



CHÂTEAU HOSTENS-PICANT 2015



- **Vintage:** Château Hostens-Picant
- **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 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:

Hostens-picant 2015 reveals a purple carmine robe. Its nose is intense, expressive, with notes of blackberry, raspberry with a hint of vanilla and red peppers. Its attack is clear, frank followed by an elegant tannic frame and already beautifully coated. Its freshness finish is of a good length suggesting a good aging potential of ten years.

Press reviews:

- Bettane+Desseauve : 90
- Journaliste britannique Jancis Robinson : 15,5
- Journaliste britannique Tim Atkin : 91