



Château Hostens-Picant blanc 2011

“Cuvée des Demoiselles”

Château Hostens-Picant blanc Cuvée des Demoiselles 2011 was elaborated with a great deal of attention, including:

The vineyard and the grapes varieties

We devote our best to the vineyard because it is the key part. It is difficult to imagine making a good wine without good grapes. We prune short cane to obtain low yield. 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 cuvée, our selection is oriented towards the oldest plants of our best parcels.

The varieties of grapes used for the blend of this wine are as follows:
Sémillon (40 %) - Sauvignon (55 %) - Muscadelle (5 %).

The Harvest

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

The vinification

The grapes have had a skin maceration for 24 hours followed by a gentle pneumatic press out. The fermentation is made in oak barrels (100% brand new). Aging will be made on fine lees together with periodic stirring of the lees in the barrels and this for a period of 10 to 11 months.

Aging is made each category of grapes separately. The final blend will not occur before the end of the period of aging. This period of aging in oak casks brings to the wine a very nice structure that it will keep several years in very good conditions.

Tasting

E & N: Its light yellow dress with aniseed reflections leads to predict the youth of this wine. The fraîcheur of the vintage is shown from the first nose with notes of honeysuckle, ripe lemon and white peach.

M: In the mouth, this wine possesses a beautiful balance between the acidity and the sweetness of the maturing into barrels, but also delicious final one refreshing mineral notes. To enjoy at 12°C.

Recommended with

Fish in sauce, charcuteries, tripes, veal kidneys, andouillettes, chicken and lamb curry, big white fishes and poultry with the cream goat and brebis cheese, old parmesan.