



CHÂTEAU HOSTENS-PICANT CUVÉE DES DEMOISELLES 2014



- **Vintage:** Cuvée des Demoiselles
- **Designation of origin:** Sainte Foy Bordeaux
- **Terroir:** Clay-limestone - flint
- **Grape variety:** 50% Sauvignon - 40% Sémillon – 10% 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 nobility of this wine's chalk terroir is felt in its saline, fresh and elegant mouth. Notes of grapefruit peel, lilac flower and gooseberry make this wine pure enchantment.

Press reviews :

- Journalist Bernard Burtschy for the Le Figaro magazine: 15
- US journalist Antonio Galloni for the Vinous magazine: 91
- US journalist James Suckling: 91
- British journalist Tim Atkin: 89
- British journalist Jancis Robinson: 16.5
- The Guide de la Revue du Vin de France 2017: 16
- Silver medal at the SAKURA Japan Women's Wine Awards 2017
- Silver medal at the Elle à Table wine competition 2016