



CHÂTEAU HOSTENS-PICANT CUVÉE DES DEMOISELLES 2016



- **Vintage:** Cuvée des Demoiselles
- **Designation of origin:** Sainte-Foy Côtes de Bordeaux
- **Terroir:** Clay-limestone - flint
- **Grape variety:** 55 % Sauvignon - 40% Sémillon - 5% 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 : Its beautiful light yellow color with bright reflections evokes the youth of this wine. After a first nose of hawthorn, mirabelle plum and exotic fruits, it reveals a more mineral character with notes of rifle stones.

In the mouth, the attack is frank, clear, with a frame already very coated full of vivacity and solar power. The limestone plateau brings all the necessary balance to this wine in this great vintage.

This wine will be accessible from its early youth, but above all it has a wonderful aging potential of ten years.

Press reviews :

- US journalist James Suckling: 91
- British journalist Tim Atkin: 91