



CHÂTEAU HOSTENS-PICANT CUVÉE DES DEMOISELLES 2017



- **Vintage:** Cuvée des Demoiselles
- **Designation of origin:** Sainte-Foy Côtes de Bordeaux
- **Terroir:** Clay-limestone - flint
- **Grape variety:** 62% sémillon, 37% sauvignon et 1% 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 Cuvée des Demoiselles 2017 delivers delicate aromas of linden, ripe lemons, supported by notes of blackcurrant buds and green currant. After a few minutes of aeration, it delivers an intense bouquet of pear, vanilla and sweet spices. Its balance on the palate perfectly reflects its limestone origins. The attack is frank with a nice acidity then its soft texture linked to its aging on lees brings a perfect harmony to this cuvée. Its salty finish is typical of limestone plateaus topped with flint clays, it will give it a good ten year ageing potential.

Press reviews :

- US journalist James Suckling: 89-90
- Wine Advocate- Lisa Perrotti: 89-91