



## **Chateau Hostens-Picant rouge 2010 “Cuvée d’Exception Lvcvllvs”**

Cuvée d’exception Lvcvllvs is the best wine Chateau Hostens-Picant is producing. The complete processing of elaboration of Lvcvllvs is made with a great deal of attention, including:

### **The vineyard and the grapes varieties:**

As usual we devote the best to the vineyard in a way to get the best quality of grapes. We prune very short cane to obtain an average yield of 28 to 30 HL/HA. We only bring organics and no chemicals. In springtime, we removed the second bud. Later and at the right time the plants have a part of their leaves thinned out. In August we processed a green harvest. For this Cuvée, we made a selection of very old plants of our best parcels. The varieties of grapes used for this type of wine are as follows:  
Merlot (80%) - Cabernet Franc (20%). Average yield: 28 HL/HA.

### **The Harvest:**

The harvest is made by hand and followed by a selective sorting.

### **The vinification:**

The harvest will be stored in thermo-regulated wooden vats of 65 hl, offering the best possibilities for extraction with “ pigeage ”. Those vats are all equipped with micro-oxygenation system. Bleedings are made if necessary. The alcoholic fermentation is made in the vats mentioned above. However, malolactic fermentation is made in brand new oak casks (100%), each grape variety separately, followed by an aging of 18 months.

At the end of this period of aging, the final blend will be made. Before bottling, the wine will have a light fining with egg white, but not be filtered.

### **Tasting:**

**E:** The blackness as well as the depth of its robe, shows all the potential of this vintage in a vintage of legend.

**N:** The nose offers a remarkable complexity, with notes of blackberry, blackcurrant, licorice but also after a few minutes of aeration, aromas of peony and black olives.

**M:** The smooth attack precedes a full and dense middle of mouth typical of the wines this year. Its tannic frame reveals round chalky tannins and a delicious saline final typical of the great calcareous soils.

Its potential of keeping is about twenty years.

It is also necessary to take the precaution to decant it two or three hours before serving.

Serve at 15-17°C.

### **Recommended with:**

Despite its youth this wine is already very attractive and could be drunk on tasty rare meats (spring lamb) and semi-dry cheese. It will be definitely a very nice choice to go with a gastronomic cooking.

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