



Château Hostens-Picant rouge 2011 Cuvée d'Exception Lvcvllvs

Cuvée d'Exception Lvcvllvs is the best wine Château 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 is as follows:

Merlot (90 %) - Cabernet Franc (10 %). 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, malo-lactic 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 purple dress of this 2011 Lucullus reveals violet reflections.

N: The first aromas of blackberry, raspberry and licorice precede notes of iris and tonka beans.

M: The roundness of its attack, followed by its beautiful tannic structure gives this Lucullus refined elegance typical of this classic vintage.

Its beautiful firmness in the final and its freshness limestone suggests this wine has a beautiful potential of ageing of about ten years.

To be poured into a decanter 2 hours before and enjoyed 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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