



Château Hostens-Picant rouge 2012 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 (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, 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: This 2012 Lucullus has a deep purple dress with bright reflections.

N: From the first moments, the aromatic intensity is typical of the vintage with heady aromas of peony, blackberry, cassis supported by notes of vanilla and iris.

M: Its mouth has a frank attack and coated tannins, lanky with delicious notes of liquorice and flowers.

We recognize the signature of this great limestone soil by the aristocratic refreshing finale to powdery tannins.

It is recommended to decant one hour to allow it to express its full potential from his early youth.

Its aging potential is ten years.

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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