



## CHÂTEAU HOSTENS-PICANT CUVÉE D'EXCEPTION LUCULLUS 2014

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- **Vintage:** Cuvée d'Exception Lucullus
- **Designation of origin:** Sainte Foy Bordeaux
- **Terroir:** Clay-limestone
- **Grape variety:** 80% merlot - 20% cabernet franc
- **Vinification/maturation:** Vinification in 65 hectoliter wooden vats. Malolactic fermentation in barrels. Maturation in barrels for 12 to 15 months.
- **Age of the vines:** 20 to 25 years
- **Yield:** 30 hectoliters per hectare
- **Ageing potential:** 20+ years
- **Serving temperature:** 16-17 degrees Celsius
- **Food pairings:** Red meats, semi-dry cheeses, gourmet cooking

**Lucullus** is the Château Hostens-Picant's Cuvée d'Exception. It is produced with the greatest care and attention to detail. The vines are grown on the vineyard's best clay-soil plots. It is available in many places of excellence and distinction.

### Tasting notes:

This wine is characterized by an intense nose of black cherries and licorice which is lifted by notes of Iris flower. In the mouth, Lucullus is initially soft and smooth. Then, a tight and full tannic structure develops into a complex chalky and licorice finish.

### Press reviews:

- The Guide Bettane & Desseauve 2017: 15.5
- la Revue du Vin de France, June 2015: 15-16
- Gold medal at the Bordeaux wine competition 2016
- US journalist James Suckling: 91
- British journalist Jancis Robinson: 16.5
- British journalist Tim Atkin: 92
- Gold medal at the SAKURA Japan Women's Wine Awards 2017
- Article in the Cuisine et vins de France magazine, April-May 2017
- Coup de Coeur prize at the Wuhan festival 2016