



CHÂTEAU HOSTENS-PICANT CUVÉE D'EXCEPTION LUCULLUS 2016



- **Vintage:** Cuvée d'Exception Lucullus
- **Designation of origin:** Sainte-Foy Côtes de 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:

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

Press reviews:

- American journalist James Suckling: 92-93
- British journalist Tim Atkin : 92
- Le Figaro, French magazine : 17
- British journalist Jancis Robinson : 16