



CHÂTEAU HOSTENS-PICANT CUVÉE CHARLOTTE 2019



- **Vintage:** Cuvée Charlotte
- **Designation of origin:** Sainte-Foy Côtes de Bordeaux
- **Terroir:** Clay-limestone
- **Grape variety:** 60 % Sauvignon - 30% Sémillon - 10 % Muscadelle
- **Vinification/maturation:** Vinification in stainless steel vats. Maturation in barrels for 6 months.
- **Age of the vines:** young vines
- **Yield:** 45 to 50 hectoliters per hectare
- **Aging potential:** 3 to 5 years
- **Serving temperature:** 12-13 degrees Celsius
- **Food pairings:** Aperitif, seashells, cheeses, grilled fish.

Grangeneuve blanc is the latest creation from Château Hostens-Picant. It was named in honor of the owners' daughter, Charlotte, who joined the vineyard. This is a wine with a very pleasant structure, both fresh and elegant.

Tasting notes:

Lemon yellow color with brilliant reflections.

Its first nose of white peach gives way to intense notes of citrus, lemon, kumquat and grapefruit zest.

Fresh attack, full of tone, then it opens onto the palate with a nice silky and dynamic texture with a finish on exotic fruits.

Its balance on the palate makes it a wine of conviviality par excellence, the ideal companion for aperitifs, seafood as well as river fish.