

# CHÂTEAU HOSTENS-PICANT 2018

60% Merlot - 40% Cabernet Franc

OUR  
CUVÉE  
signature



**CUVÉE**  
Château  
Hostens-Picant



**APPELLATION**  
Sainte-Foy Côtes  
de Bordeaux



**TERROIR**  
Clay-limestone



**AGE OF THE VINES**  
15 to 20 years



**VINIFICATION / MATURATION**  
Vinification in stainless steel Vats.  
Maturation in barrels for 10 to 12 months.



**YIELD**  
35 to 40 hectoliters  
per hectare



**AGING POTENTIAL**  
10 to 15 years



**SERVING TEMPERATURE**  
16-17 degrees Celsius



**FOOD PAIRINGS**  
Red meats, lamb, duck confit, liverot,  
cheese, etc.



**LE CHÂTEAU HOSTENS-PICANT ROUGE** is the signature red wine produced at the Château Hostens-Picant. It is produced with great care and close attention to detail. For its plot selection, the most mature vines are prioritized. Its terroir and production techniques make sure it ages in the very best conditions. It is available in many places of excellence and distinction.



**TASTING NOTES**  
This Hostens-Picant 2018 shows a deep red color with brilliant reflections.



As soon as it opens, its nose explodes with intense aromas of red and black fruits, with hints of crushed strawberries, wild blackberries, licorice and mocha.



Its breadth in the mouth does not betray the exceptional 2018 vintage, the wine is rich, unctuous with a racy tannic all in length. Its retro-olfaction on red fruit coulis reinforces its great drinkability, this wine is already accessible but it will also know how to wait in the cellar for a at least ten years.

## PRESS REVIEWS

VINOUS  
*Antonio Galloni*

« The 2018 Hostens-Picant is absolutely delicious. [...] This is very nicely done. »

JAMES SUCKLING  
*US Journalist*

« Lots of walnuts and dark fruit with cedar and chocolate aromas.[...] the palate shows ample fruit and a pleasant background of tannins. »

JEB DUNNUCK

« It offers a ripe, fleshy yet structured style to go with complex notes of dark berry fruits, roasted herbs, and forest floor. »