

CUVÉE CHARLOTTE 2020

75% Sauvignon - 25% Sémillon

OUR
CUVÉE
plaisir



CUVÉE
Charlotte



APPELLATION
Sainte-Foy Côtes
de Bordeaux



TERROIR
Clay-limestone



AGE OF THE VINES
young vines



VINIFICATION / MATURATION
Vinification in stainless steel vats.
Maturation in barrels for 6 months.



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.



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



TASTING NOTES
Its light yellow color has intense reflections.



On the nose, it presents bright aromas of grapefruit, ripe lemons and some notes of fresh basil.



Its mouth is fresh, dynamic while sporting a beautiful softness of texture. Its sapid finish reveals beautiful aromas of vine peach and Williams pears. This wine is perfect for an aperitif, fish and other shellfish.

PRESS REVIEWS

CIVB
Cuvée Charlotte was selected by Comité interprofessionnel des Vins de Bordeaux to represent Bordeaux wines.

TERRE DE VINS
Pierre Arditi - French author and actor
« The Cuvées Charlotte and Valentine are delicious.