

CUVÉE VALENTINE 2018

70% Merlot - 30% Cabernet Franc

OUR
CUVÉE
plaisir



CUVÉE
Valentine



APPELLATION
Sainte-Foy Côtes
de Bordeaux



TERROIR
Clay-limestone



AGE OF THE VINES
10 to 15 years



VINIFICATION / MATURATION
Vinification in stainless steel vats.
Maturation in barrels for 6 to 8 months.



YIELD
45 hectoliters
per hectare



AGING POTENTIAL
6 to 8 years



SERVING TEMPERATURE
16-18 degrees Celsius



FOOD PAIRINGS
Red meats, lamb, duck confit, livarot cheese, etc



CUVÉE VALENTINE is the Château Hostens-Picant's latest creation. It's named after the owners' daughter, Valentine, who joined the vineyard's team in 2013. It's a wine with a very pleasant structure which is both fresh and elegant.



DÉGUSTATION
Its delicate garnet color with carmine reflections suggests a lacy wine.



Its expressive nose reveals a beautiful complexity with notes of raspberry, currant, blueberry but also sweet spices.



Its mouth is round, suave, easy to access from the first sip.
Its elegant tannic structure and good length makes this wine easy to digest and fresh for the vintage.
This wine is the ideal companion for convivial lunches.

PRESS REVIEWS

CIVB

La Cuvée Valentine sélectionnée par le Comité Interprofessionnel des Vins de Bordeaux pour représenter les vins de Bordeaux.

TERRE DE VINS *Pierre arditi*

« Les Cuvées de blanc Charlotte et Valentine sont délicieuses. »