

## BLOODY NOSE 2019

40% Sauvignon - 60% Sémillon

OUR  
CUVÉE  
plaisir



### CUVÉE

Bloody Nose blanc



### APPELLATION

Sainte-Foy Côtes  
de Bordeaux



### TERROIR

Clay-limestone



### AGE OF THE VINES

young vines



### VINIFICATION / MATURATION

Vinification and maturation in stainless steel vats.



### YIELD

45 to 50 hectoliters per  
hectare



### AGING POTENTIAL

3 to 5 years



### SERVING TEMPERATURE

12-13 degrees Celsius



### FOOD PAIRINGS

Aperitif, scallops, cheeses, grilled fish.



**BLOODY NOSE BLANC** is the Château Hostens-Picant's second white wine. It is produced by our teams from the Chateau's grapes. This wine benefits from the Chateau's designation of origin and bottling expertise. It is both fresh and mineral tasting.



### TASTING NOTES

The color is pale yellow with brilliant reflections.



The aromas of grapefruit, exotic fruits suggest notes of pear after a slight agitation.



The mouth, meanwhile, is smooth and delicate with a nice balance and a good olfactory persistence of citrus fruits.

