

CHÂTEAU HOSTENS-PICANT 2019

75% Merlot - 25% 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, livarot,
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
At first contact, Hostens-Picant 2019 presents a beautiful purple-red color with brilliant reflections.



Its initial nose of blackcurrant and wild blackberry gives way after a few minutes to an intense bouquet of licorice, iris and black pepper.



On the palate, its attack is frank and juicy at the same time, the tannic structure is refined with beautiful chalky tannins on the finish. It reveals delicate notes of sweet spices in retroaction.

PRESS REVIEWS

VINOUS
Antonio Galloni

« Berries, chocolate and orange peel with medium to full body, round tannins and a savory finish... »

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JAMES SUCKLING
Journaliste US

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