

## CUVÉE VALENTINE 2019

*65% Merlot - 35% 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.



**TASTING NOTES**  
*Its carmine red color has beautiful purple reflections.*



*Its nose reveals delicate notes of red fruits, crushed strawberries and spice box.*



*On the palate, it has a supple attack which precedes an elegant and silky tannic structure with a beautiful aromatic return of blackcurrant and mocha.*

## PRESS REVIEWS

### CIVB

*Cuvée Valentine was selected by the Comité interprofessionnel des Vins de Bordeaux to represent Bordeaux wines.*

### TERRE DE VINS *Pierre arditi*

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