

CUVÉE GRANGENEUVE 2019

40% Sauvignon - 60% Sémillon

OUR
CUVÉE
plaisir



CUVÉE
Grangeneuve 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.



GRANGENEUVE 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.

