

## **CUVÉE GRANGENEUVE 2019**

40% Sawignon - 60% Sémillon





#### **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.



### Grangeneuve blanc





# **TERROIR** *Clay-limestone*



### AGE OF THE VINES

young vines

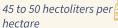


### **VINIFICATION / MATURATION**

Vinification and maturation in stainless steel vats.



#### YIELD





#### **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.

