

CUVÉE GRANGENEUVE 2021

70% Sauvignon - 15% Sémillon - 15% Muscadelle

OUR
CUVÉE
plaisir



CUVÉE
Grangeneuve blanc



APPELLATION
Sainte-Foy Côtes de Bordeaux



TERROIRS
Clay-limestone



AGE OF THE VINES
young vines



VINIFICATION / MATURATION
Vinification in stainless steel vats and light maturation into barrels.



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 light yellow with bright green reflections.



Its first intense nose of pink grapefruit and lime reveals, after a few minutes of aeration, notes of white peach and green currant.



On the palate, it is frank and lively in attack, followed by a beautiful balance between the acidity of the limestone plateau of flint clay and the mellowness of its aging in barrels. Its mineral finish leaves a nice feeling of freshness.

