

## CUVÉE NANA 2023

*50% Sémillon - 25% Muscadelle - 25% Sauvignon*

OUR  
CUVÉE  
plaisir



### TASTING NOTES

*Its golden yellow color has intense and brilliant reflections.*



*On the nose, it presents aromas of dried apricots, acacia honey and bright notes of roasted pineapple.*



*Its mouth is smooth and lively, with a lot of freshness. This balance is typically that of beautiful sweet wines on a limestone plateau with an acidity marked by minerality bringing a beautiful tension to the wine. Its finish of a beautiful liqueur is sublimated by beautiful notes of candied mandarin zest.*



**CUVÉE**  
*Les Cyprès*



**APPELLATION**  
*Sainte-Foy Côtes de Bordeaux*



**TERROIRS**  
*Clay-limestone and flint*



**AGE OF THE VINES**  
*20 years*



**VINIFICATION / MATURATION**  
*Vinification in stainless steel vats.  
Maturing into barrels for 6 to 7 months.*



**YIELD**  
*30 hectoliters per hectare*



**AGING POTENTIAL**  
*10 to 15 years*



**SERVING TEMPERATURE**  
*12-13 degrees Celsius*



**FOOD PAIRINGS**  
*Fish curry, beef bourguignon, blue cheeses, exotic fruit salad, melon*



**CUVÉE NANA** is the Château Hostens-Picant's new sweet white wine. It is produced by our teams from the Chateau's grapes, from our organically grown grapes. This wine benefits from the Chateau's designation of origin and bottling expertise. It is both fresh and mineral tasting.

