



CHATEAU
HOSTENS ~ PICANT





“WE THINK THAT SHARING WINE IS THE BEST WAY TO CONVEY A
SIMPLE AND GENEROUS WAY OF LIFE.”

Yves Hostens-Picant



PERPETUATING THE UNIQUE HISTORY OF THE CHÂTEAU AND SHARING OUR WAY OF LIFE

We have been writing the story of Château Hostens-Picant for over thirty years now, passing down our values, a generous lifestyle, based on family, the simplicity of human relations, the love of wine and the good life.

We wanted to take this several hundred-year-old property and revive a forgotten *terroir* of the Bordeaux wine region, turn it into a brand, a point of reference, that is today recognized by connoisseurs around the world.

In our view, the future of the estate depends on the continuity and consistency of the quality of its wines, but also on innovation and the development of new partnerships, both locally and abroad.





AT THE HEART OF OUR ORGANISATION IS A FAMILY CIRCLE BUILT ON TRUST AND LOYALTY

Since the very beginning of our great adventure, we have surrounded ourselves with a loyal, conscientious team, who are by our sides day after day, working tirelessly to tame the vineyard and get the very best out of it.

We also take special care of our discerning clients, who we enjoy listening to, getting to know and welcoming to our estate. We try to be as flexible as possible when responding to their requests. We believe that adapting and reacting quickly are essential for creating long-lasting trust.

We pride ourselves on our community, which stretches from our own *terroir* to every corner of the globe. An influential community of connoisseurs and ever-increasing number of followers, with whom we share our values as *bon vivants*.





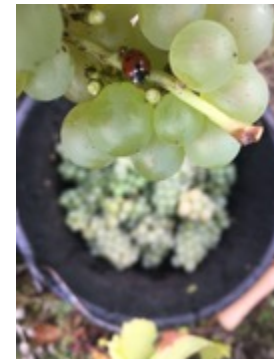
CONSTANT PROGRESS DEDICATED TO QUALITY

We have built a brand that goes beyond appellation, thanks to many years of carefully considered, dedicated work.

We strive to be agile and flexible, working constantly to improve our wine-making techniques whilst respecting the inherent characteristics of our *terroirs*.

Every day we innovate, breathing out the energy that is required to maintain quality whilst also adopting a committed environmental approach. Moving towards organic farming is a new step down this path for us.

We travel the world in a dedicated search for today's gourmets and tomorrow's trends. Being the new face of Bordeaux - modern, dynamic and convivial - is what drives our ambition.





WARM AND GASTRONOMIC WINES

We do everything in our power to ensure that this wonderful *terroir*, that unites the power of clay, the sharpness of flint and the refinement of limestone, is delivered of its full potential.

We produce powerful, warm and balanced wines, with a tendency towards freshness and tension, which mature well. Stéphane Derenoncourt and his team have been working with us since 2004, joining us on our perpetual quest for the right balance, vintage after vintage.

We are extremely selective when it comes to the marketing of our wines. They can be found in France's finest restaurants and are stocked by the best wine merchants. We work with passionate men and women who enjoy sharing their enthusiastic taste for wine and gastronomy.





OUR WINES: OUR SIGNATURE CUVÉES



Château Hostens-Picant rouge

70% Merlot – 30% Cabernet Franc

In the vineyard, we prioritize selecting grapes from parts of the plot with the most mature vines. When converting the estate to organic farming, we eliminated all synthetic molecules and replaced them with mechanical and manual processes.

The winemaking method we employ is typical to Bordeaux, using stainless steel vats and maturing the wine in barrels for 12 to 14 months.

This wine is full on the palate, with a fresh and fruity finish, offering fine, elegant tannins and good length.



Cuvée des Demoiselles

50% Sauvignon – 40% Sémillon – 10% Muscadelle

This wine is frequently heralded as one of the best white wines in Bordeaux.

It is a single vineyard wine, prioritizing the best clay-limestone and clay-flint terroirs on the plot.

Separated by type, the juices are stirred and left to age on their fine lees for a period of eight months in 400-liter barrels, a typical “Burgundian” process.

When blended, the result is a fleshy wine that envelops the palate, with excellent balance between roundness, freshness and minerality.



OUR WINES: OUR CUVÉE D'EXCEPTION



Cuvée d'Exception Lucullus

80% Merlot – 20% Cabernet Franc

A great deal of care is taken over this “handmade” wine.

In the vineyard, the first priority is to establish new plantations of good Cabernet Franc grapes through the process of massal selection. The growing season is carefully monitored and adjusted based on the bespoke needs of that vintage.

The juice is extracted gently and maceration is long to infuse and coat the powdery tannins of this beautiful limestone plateau. The wine is matured in 225L new wood barrels of mainly one wine, for a period of 16 to 18 months depending on the vintage.

On the palate, the Merlot brings roundness, power, powdery tannins, notes of liquorice and wild blackberry. The Cabernet Franc is the epitome of elegance, with a long finish and notes of iris and paprika.



OUR WINES: OUR CUVÉES PLAISIR



Cuvée Valentine

65% Merlot – 35% Cabernet Franc

This wine is named after the estate's youngest daughter.

It is vinified in stainless steel vats and matured briefly in 225-liter barrels for 6 to 8 months. A new generation Bordeaux: a “bistronomic” wine that is both gourmet, fresh and elegant.



Grangeneuve

65% Merlot – 35% Cabernet Franc

This is the Château Hostens-Picant's second wine, harvested and matured on the estate.

It is vinified in stainless steel vats and matured for 6 to 8 months.

This wine is both fresh and charming, with ripe fruit aromas.



Cuvée Charlotte

60% Sauvignon – 30% Sémillon – 10% Muscadelle

This wine is named after the estate's eldest daughter.

It is vinified in stainless steel vats and matured briefly in 400-liter barrels for 6 to 8 months. A new generation Bordeaux: a fresh, fruity and gourmet wine, the perfect accompaniment to simple, tasty dishes.



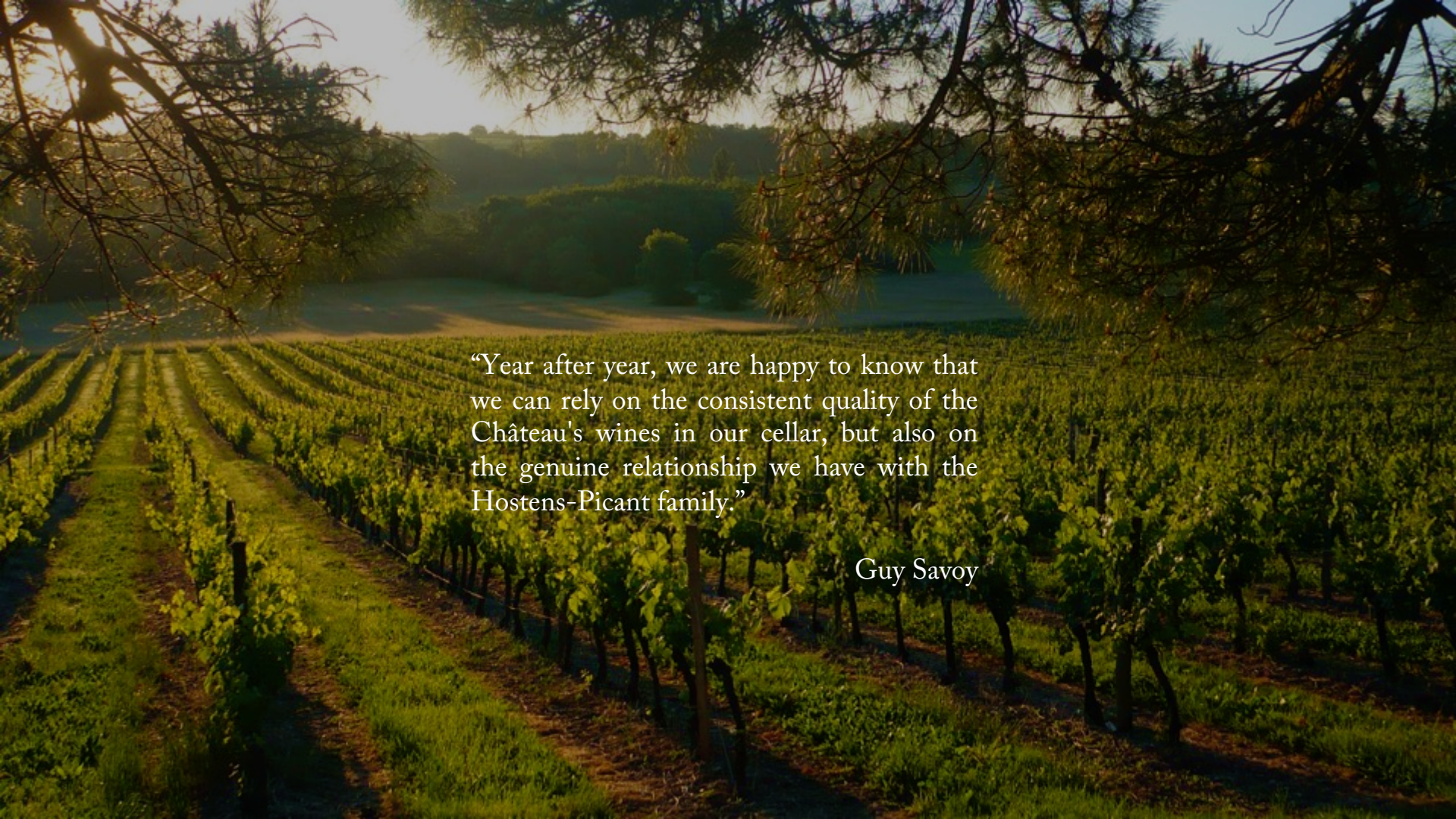
Grangeneuve

55% Sauvignon – 40% Sémillon – 5% Muscadelle

This is the Château Hostens-Picant's second wine, harvested and matured on the estate.

It is vinified in stainless steel vats and matured for 6 to 8 months.

This wine is both fresh and crisp, with aromas of citrus and white fruits.

A photograph of a vineyard with rows of grapevines stretching into the distance. The scene is framed by pine trees in the foreground, with sunlight filtering through the branches. The background shows a rolling landscape with more trees under a clear sky.

“Year after year, we are happy to know that we can rely on the consistent quality of the Château's wines in our cellar, but also on the genuine relationship we have with the Hostens-Picant family.”

Guy Savoy



CHATEAU
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