

## CUVÉE GRANGENEUVE 2018

*65% Merlot - 35% Cabernet Franc*

OUR  
CUVÉE  
plaisir



### CUVÉE

*Grangeneuve rouge*



### APPELLATION

*Sainte-Foy Côtes de Bordeaux*



### TERROIRS

*Clay-limestone*



### ÂGE OF THE VINES

*young vines*



### VINIFICATION / MATURATION

*Vinification and maturation in stainless steel vats for 4 to 5 months*



### YIELD

*45 to 50 hectoliters per hectare*



### AGING POTENTIAL

*7 to 10 years*



### SERVING TEMPERATURE

*16-18 degrees Celsius*



### FOOD PAIRINGS

*Deli meats, grilled meat, braised lamb, cheeses, vegetarian dishes.*



**GRANGENEUVE ROUGE** is the Château Hostens-Picant's second red 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's a wine which is both fruity and easy to drink.



### TASTING NOTES

*It has a purple color with purple highlights. The intensity of her dress lives up to her potential aromatic.*



*It reveals aromas of blackcurrant, red currants but also blueberries and dried herbs.*



*Its mouth is fresh, round with a supple and elegant tannic structure. Its finish is a real basket of red fruits of good length.*