

CUVÉE GRANGENEUVE 2019

40% Sauvignon - 60% Sémillon

OUR
CUVÉE
plaisir



CUVÉE

Grangeneuve blanc



APPELLATION

Sainte-Foy Côtes de Bordeaux



TERROIR

Clay-limestone



AGE OF THE VINES

young vines



VINIFICATION / MATURATION

Vinification and maturation in stainless steel vats.



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 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.