

**CHÂTEAU
HOSTENS-PICANT 2016**
70% Merlot - 30% Cabernet Franc

OUR
CUVÉE
signature



CUVÉE
 Château
 Hostens-Picant



APPELLATION
 Sainte-Foy Côtes
 de Bordeaux



TERROIR
 Clay-limestone



AGE OF THE VINES
 15 to 20 years



VINIFICATION / MATURATION
 Vinification in stainless steel Vats.
 Maturation in barrels for 10 to 12 months.



YIELD
 35 to 40 hectoliters per
 hectare



AGING POTENTIAL
 10 to 15 years



SERVING TEMPERATURE
 16-17 degrees Celsius



FOOD PAIRINGS
 Red meats, lamb, duck confit, livarot,
 cheese, etc.

LE CHÂTEAU HOSTENS-PICANT ROUGE is the signature red wine produced at the Château Hostens-Picant. It is produced with great care and close attention to detail. For its plot selection, the most mature vines are prioritized. Its terroir and production techniques make sure it ages in the very best conditions. It is available in many places of excellence and distinction.



TASTING NOTES



The robe of Château Hostens-Picant 2016 is of a dark red with brilliant reflections.



From the first nose, this solar vintage is smelt with notes of plums, cherry plums, then notes of red berries such as the strawberry and the raspberry.



The silky attack precedes the fresh and velvety tannic frame. The finale confers to this wine a classic style with lots of freshness and a good length. Its potential of lying down is around fifteen years. Plan to carafe it one or two hours before enjoying.

PRESS REVIEWS

TIM ATKIN
British Journalist

91

JAMES SUCKLING
US Journalist
 « A fine and silky wine with a tight and polished mouthfeel. Medium-bodied, tight and pretty. »

91

92

JANCIS ROBINSON
British Journalist
 « Solid, ripe. »

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