



Wijnfiche
Château Hosanna | Pomerol
France (POMEROL) – 2021

Vinification

Clay and gravel with an iron-rich subsoil. Average age of vines is 40 years. Manual harvest with double sorting (manual and optical). Then vinification in thermo-regulated inox tanks with gentle, controlled maceration and extraction. Aging in wooden barrels (50% of which are new). This maturation takes 16 to 18 months.

Taste

Richly perfumed nose with blackcurrant fruit and expressive floral notes. Round and voluminous on the palate with a velvety texture. Wonderful ensemble of explosive fruit, soft florality and delicate, chalky minerality. Hints of spiciness and wood on the finish. What a lush and vibrant wine!

Food pairing

Mushroom | Calf liver | Game

General information

Type: Red wine

Grape varieties: Cabernet Franc, Merlot

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 16-18 °C

Taste profile: Smooth juicy

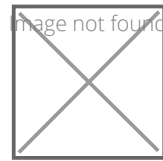


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