

Wijnfiche
Château Hosanna | Pomerol
France (POMEROL) – 2018

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

A big, muscular, powerful, classic, rich Pomerol. Lots of coffee, tobacco leaf, cigar and chocolate along with a slice of damson plums and black cherry.

Food pairing

Mushroom | Calf liver | Game

General information

Type: Red wine

Grape varieties: Merlot (70%), Cabernet Franc (30%)

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 16-18 °C

Taste profile: Smooth juicy

