



CLOS CACHET
the finest French wines

CHÂTEAU HOSANNA

POMEROL

2018

01

Provenance:

Pomerol, Bordeaux

02

Grape Variety:

70% Merlot
30% Cabernet Franc

03

Pairing:

Duck confit, beef and black
bean, rack of lamb, eggplant
parmigiana or lasagne

04

Serving:

Temperature: 16°C



Vineyard Cultivation:

Château Hosanna, a jewel-like vineyard comprising just 4.5 hectares, is located in the heart of Pomerol's central plateau. The vineyard has a long and rich history, prior to its purchase by Ets. Jean-Pierre Moueix in 1999, Hosanna was known as Château Certan Giraud, considered one of the premier crus of Pomerol since the 1950's. Only the highest plateau parcels of its previous incarnation were selected to form Château Hosanna. The vineyard enjoys a terroir of red gravel and clay on "crasse de fer" which is known for producing wines of great elegance, complexity, and power.



Vinification:

In thermo-regulated concrete and stainless-steel vats: a gentle and controlled maceration and extraction.
16-18 months in French oak barrels (50% new).



Tasting Notes:

The bouquet trademark, lovely Pomerol with a perfume of fragrant spice, plummy fruit, green tobacco and subtle dried flowers. The palate has a voluptuous, plummy fruit weight with a spicy and savoury herbaceous depth; the mid-palate is clean and mineral and rounds out with a sweep of velvety tannin. This Bordeaux is a structured, medium-weight beauty. Drink now to 2025.



Soil Type:

Red gravel and clay



Method:

Sustainable

Clos Cachet

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Trade Portal

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