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Wijnfiche

Château Hosanna | Pomerol
France (POMEROL) — 2020

Domain

Ch. Hosanna

Hosanna, the former Château Certan-Giraud, was acquired in 1999 by Ets. Jean-Pierre Moueix, owner of Château Trotanoy. It is located in the heart of the Pomerol plateau. The most elevated and finest part of the vineyard was retained, while the rest was sold off. In total, it covers only 4.5 hectares, directly bordering several illustrious Pomerol estates. Its eastern neighbour is Château Pétrus, and to the south lies the renowned Vieux Château Certan. The vineyard is planted with 70% Merlot and 30% Cabernet Franc. The vineyard benefits from a soil composed of red gravel and clay over iron-rich subsoil, known for its ability to produce very elegant, complex, and powerful wines, with remarkable notes of dark chocolate. Very old Cabernet Franc vines, some dating back to 1956, contribute to the unique elegance and complexity of this wine.

Vinification

Clay and gravel soils with an iron-rich subsoil. The average age of the vines is 40 years. Manual harvesting with double sorting (both manual and optical). Vinification is then carried out in temperature-controlled stainless steel tanks, with gentle, controlled maceration and extraction. Ageing takes place in oak barrels (50% new). This maturation lasts 16 to 18 months.

Taste

A richly perfumed nose with black berry fruit and expressive floral notes. Round and full-bodied on the palate, with a velvety texture. A beautiful harmony of explosive fruit, soft floral character, and delicate chalky minerality. A hint of spice and oak on the finish. A full and generous wine that combines finesse and balance, with a remarkably silky texture. Château Hosanna is considered by some to be the feminine embodiment of Trotanoy. What a sumptuous and vibrant wine!

Food pairing

Mushroom | Calf liver | Game

General information

Type: Red wine
Grape varieties: Merlot (75%), Cabernet Franc (25%)
Viticulture: Sustainable/HVE
Storage (years): > 10
Serving temperature: 16-18 °C
Taste profile: Smooth juicy

