

# Château Hoclet 'Les Platanes', Côtes de Bourg, 2020



Ref: 00109/FR



## About the producer

Since 1926, four generations of the Hoclet family have cared for their vines overlooking the Gironde estuary. Over the decades they have adapted to methods and to the market, continually increasing the size of the vineyard. Château Hoclet now has 21 hectares under vine.

## Wine growing / wine making

Produced on south facing slopes with clay and limestone soil, the vines selected for this cuvée are harvested to favour the fruit and ensure a round, fruity wine.

## Tasting notes

“Concentrated colour, purple reflections. Nose of floral and fruity freshness (blackcurrant, cherry). Slender, supple, tender and elegant palate, which is full of fruit. A fluent wine, with youthful energy. Intensity of flavours. For summer grilling.”

**Gilbert & Gaillard Gold Medal 2022.**

## Food pairing

Charcuterie, paté & terrines, cold roast beef, steak frites, sausages, Shepherd's pie, goats cheese, sheep's cheese, mild brie & camembert.

## Technical details

Varieties:  
80% Merlot  
20% Cabernet Sauvignon  
Closure: Amorin  
ABV: 13.5%

Colour: Red  
Style: Still  
Case size: 6 bottles  
Oak Ageing: No oak ageing