CHATEAU

HOSANNA

CHÂTEAU HOSANNA 2021

Pomerol, France



VARIETALS: 75% Merlot 25% Cabernet Franc

OVFRVIFW

Château Hosanna, a jewel-like vineyard of just 4,5 hectares, is located in the heart of Pomerol's central plateau, adjacent to some of the most illustrious crus of the appellation: Château Lafleur to the north; Château Petrus to the east; Château La Fleur-Pétrus to the west; Vieux Château Certan to the south.

The vineyard of Château Hosanna 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. It was originally part of the de May family estate, who settled on Pomerol's plateau in the 16th century and planted one of the appellation's first vineyards there.

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. Old Cabernet Franc vines, a significant portion of which date back to 1956, contribute a unique complexity to the cru.

A marriage of intensity, purity and balance, its silky touch has led some to describe Hosanna as the feminine counterpart to Trotanoy.

95
POINTS
JAMESSUCKLING.COM \$

This is polished and fragrant, expressing notes of plums, mulberries, chocolate, nutmeg and hazelnuts. Medium- to full-bodied, silky and elegant with creamy layers of dark fruit. Very fine tannins. Long and seamless. Try after 2026.

95 POINTS JEB DUNNUCK One of my favorite châteaux, the 2021 Château Hosanna is 75% Merlot and 25% Cabernet Franc from 4.5 hectares of blue clay soils in the heart of Pomerol. Harvest between September 24 and October 6, it has a vivid opaque purple hue to go with beautiful black and blue fruits, iron, graphite, and damp earth-like aromas and flavors. It's rich, medium-bodied, and has good concentration and ripe yet building tannins. This quintessential Pomerol deserves 4-5 years of bottle age and will shine over the following 15-20 years.

94PTS Decanter | 93PTS vinous

