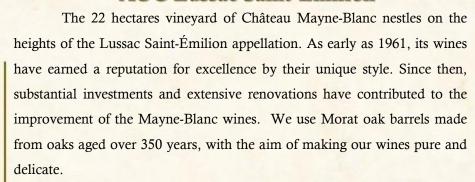
CHATEAU MAYNE BLANC

Château Mayne Blanc L'Essentiel de Mayne Blanc 2009

AOC Lussac Saint-Émilion



Alongside with world-renowned sommeliers such as Andreas Larsson in 2014 and UK wine journalist Matthew Jukes in 2015, 2016 as consultants, the team is constantly improving its winemaking techniques. The countless positive reviews and numerous awards sealed its reputation of a charming wine, reflecting a century of crafted and passionate winemaking.

Average age of the vines: 45 years

Blend: 100% Merlot

Soil: Silty-clay

Aging: 16 months in French oak barrels

Alcohol content: 15.0%

Production: 2,400 bottles

Winemaker: Pascal Henot

Tasting Notes:

"The 2009 vintage of L'Essentiel shows exotic spices and even some fig and prune notes and I can only assume that this was a result of the hot temperatures during the growing season where the grapes achieved superb levels of ripeness. This means that it is a full-bodied and very juicy wine and as the tannins have softened a touch it is nearly ready to drink. There is no rush because it will continue to evolve for a further decade but this is a very successful wine."

-Matthew Jukes, 17/20pts
Jan 2018

