

CHATEAU MAYNE BLANC

Château Mayne Blanc Cuvée Tradition 2012

AOC Lussac Saint-Émilion

The 22 hectares vineyard of Château Mayne-Blanc nestles on the heights of the Lussac Saint-Émilion appellation. As early as 1961, its wines have earned a reputation for excellence by their unique style. Since then, substantial investments and extensive renovations have contributed to the improvement of the Mayne-Blanc wines. We use Morat oak barrels made from oaks aged over 350 years, with the aim of making our wines pure and delicate.

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 : 30 years

Blend : 80% Merlot, 15% Cabernet Franc,
5% Cabernet Sauvignon

Soil : Silty-clay

Aging : 16 months; 30% in French oak barrels
(10% new barrels)

Alcohol content : 13.5%

Production : 45,000 bottles

Winemaker : Pascal Henot

Tasting Notes :

“With a firm oaky nose coupled with some fresh cranberry and strawberry notes, this is a youthful, spicy wine with an attack on the palate and a crunch of acidity on the finish. It will need another year or two to soften in order to reach its ideal drinking window.”

*-Matthew Jukes, 16+/20pts
Apr 2017*

