

# CHATEAU MAYNE BLANC

## Château Mayne Blanc Cuvée Saint-Vincent 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 :** 40 years

**Blend :** 100% Merlot

**Soil :** Silty-clay

**Aging :** 16 months in French oak barrels

**Alcohol content :** 13.5%

**Production :** 5,000 bottles

**Winemaker :** Pascal Henot

#### Tasting Notes :

“With lashings of oak and a firm, dark palate, this is a very youthful wine with a long life ahead of it. In need of five more years to soften the powerful tannins, this is a forceful, commanding wine with a large frame.”

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

#### Awards :

-Concours de Bordeaux Vins d'Aquitane 2015 : Bronze

