

CHATEAU MAYNE BLANC

Château Mayne Blanc Cuvée Tradition 2013

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 : 13.0%

Production : 36,000 bottles

Winemaker : Pascal Henot

Tasting Notes :

“Rich and powerful with dark fruit and considerable spice on the finish, this is a wine which is designed for full-bodied, meaty dishes. You must decant this wine before serving for an hour in order to allow it to breathe.”

-Matthew Jukes, 15.5+ /20pts

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