

CHATEAU MAYNE BLANC

Château Mayne Blanc Cuvée Saint-Vincent 2015

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 : 45 years

Blend : 100% Merlot

Soil : Silty-clay

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

Alcohol content : 14.0%

Production : 11,000 bottles

Winemaker : Ludovic Labarrere

Tasting Notes :

"A hugely enjoyable wine which seems to offer extremely good drinking already because the fruit is so juicy and pure, but don't let this fool you because there is a depth of tannin here which will allow this wine to mature slowly over a further eight to ten years. The oak is kept in the background as the fruit is centre stage and this is what the 2015 vintage is all about – sheer joy."

-Matthew Jukes, 17/20pts
Jan 2018

