

# CHATEAU MAYNE BLANC

## Château Mayne Blanc Cuvée Saint-Vincent 2016

### 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 :** 15.0%

**Production :** 11,000 bottles

**Winemaker :** Ludovic Labarrere

#### Tasting Notes :

“What an incredible wine – the nose is so pure and rich with intense cassis fruit and the structure and scale of the flavour is staggering. The oak is fully present but it never steps over the mark and the finish is immense. This is one of the most fruit-dense wines I have ever tasted from the Saint-Émilion ‘satellites’.”

*-Matthew Jukes, 17.5+/20pts*

*Apr 2018*

