

Château Mayne Blanc L'Essentiel de Mayne Blanc 2010

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

Alcohol content : 14.0%

Production : 2,400 bottles

Winemaker : Pascal Henot

Tasting Notes :

"The nose on this wine suggests that it is nearly ready to drink with gamey notes coupled with red fruit and oak, but the palate disagrees with firm tannins and a dustiness which requires more time to subside. This is a classic 2010 and one must be patient to allow them to find their moment to shine. I anticipate that this hero will be ready to play in 2023 or thereabouts."

-Matthew Jukes, 17+/20pts

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