

# CHATEAU MAYNE BLANC

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

**Blend :** 100% Merlot

**Soil :** Silty-clay

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

**Alcohol content :** 15.0%

**Production :** 22,000 bottles

**Winemaker :** Pascal Henot

#### Tasting Notes :

"Starting to show its maturity with tobacco and herb notes crowding the nose and palate, this is a powerful wine with a kick of tannin which still sits under its dark fruit centre. I do not see the fruit evolving any more as the tannins soften, so now is the time to start opening this wine up, decanting it, and drinking it with your very best friends."

-Matthew Jukes, 16.5/20pts  
Jan 2018

#### Awards :

-Concours de Bordeaux Vins d'Aquitane 2012 : Gold

