

# CHATEAU MAYNE BLANC

## Château Mayne Blanc Cuvée Tradition 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 :** 30 years

**Blend :** 80% Merlot, 15% Cabernet Sauvignon,  
5% Cabernet Franc

**Soil :** Silty-clay

**Aging :** 16 months; 30% in French oak barrels  
(10% new barrels)

**Alcohol content :** 14.5%

**Winemaker :** Pascal Henot

#### Tasting Notes :

“The fruit in this wine is now fully mature and it has relaxed beautifully into a mellow, wistful, smooth red wine with tannins which have melted into the fruit and softened perfectly. There is a tension on the finish which is not tannin, but acidity and this serves to freshen the finish.”

*-Matthew Jukes, 16/20pts  
Jan 2018*

#### Awards :

-Concours de Bordeaux Vins d'Aquitane 2012 : Gold

