

Château Mayne Blanc L'Essentiel de Mayne Blanc 2014

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 : 50 years

Blend : 100% Merlot

Soil : Silty-clay

Aging : 16 months in French oak barrels (40% new barrels)

Alcohol content : 13.5%

Production : 1,200 bottles

Winemaker : Ludovic Labarrere

Tasting Notes :

“With powerful oak and spice and a very firm mid-palate, this is a strong and closed vintage for L'Essentiel and it will mature slowly for a long time opening gradually with every passing year. When you come to drink it, hopefully in a decade's time, you will have to decant it to give it some air and this will open the black fruit up beautifully.”

-Matthew Jukes, 17++/20pts

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