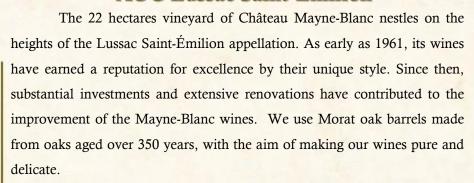
## CHATEAU MAYNE BLANC

## Château Mayne Blanc L'Essentiel de Mayne Blanc 2013

## **AOC Lussac Saint-Émilion**



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

Alcohol content: 13.5%

**Production:** 600 bottles

Winemaker: Pascal Henot

## **Tasting Notes:**

"With some dried tobacco leaf notes overlaying a black olive and blackberry core this is a very different vintage for L'Essentiel. Always, a powerful and long-lived wine, in 2013 there is even more structure and savouriness than I have seen before. It will need a decade to soften and when it does I think it will show Italianate balance with tart acidity underpinning a spicy, dark core."

-Matthew Jukes, 17++/20pts
Jan 2018

