

Château Mayne Blanc L'Essentiel de Mayne Blanc 2013

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

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

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