

CHATEAU MAYNE BLANC

Château Mayne Blanc L'Essentiel de Mayne Blanc 2016

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 : 14.0%

Production : 1,200 bottles

Winemaker : Ludovic Labarrere

Tasting Notes :

“Really crisp, fresh and purple, with vibrant fruit and lovely clean, minty tannins, the nose is amazing and the palate is just about under control with all of its exuberance. ”

-Matthew Jukes, 17.5++/20pts

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