

# CHATEAU MAYNE BLANC

## Château Mayne Blanc L'Essentiel de Mayne Blanc 2009

### 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 :** 45 years

**Blend :** 100% Merlot

**Soil :** Silty-clay

**Aging :** 16 months in French oak barrels

**Alcohol content :** 15.0%

**Production :** 2,400 bottles

**Winemaker :** Pascal Henot

#### **Tasting Notes :**

“The 2009 vintage of L'Essentiel shows exotic spices and even some fig and prune notes and I can only assume that this was a result of the hot temperatures during the growing season where the grapes achieved superb levels of ripeness. This means that it is a full-bodied and very juicy wine and as the tannins have softened a touch it is nearly ready to drink. There is no rush because it will continue to evolve for a further decade but this is a very successful wine.”

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

