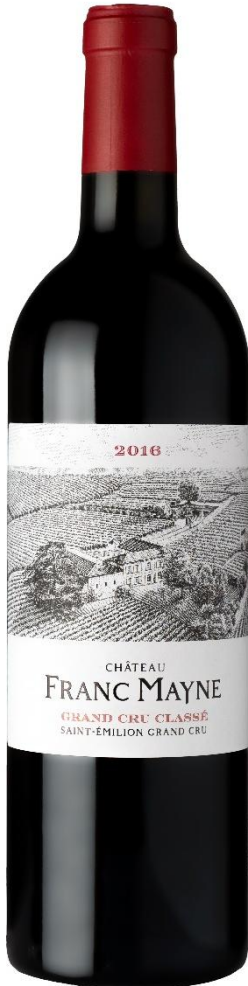


CHÂTEAU
FRANC MAYNE

GRAND CRU CLASSÉ - SAINT-ÉMILION

2016



Area	5.8 hectares
Terroir	Limestone plateau, hillside, clays, sands on clay
Average age of vines	30 years
Grape varieties	90% Merlot - 10% Cabernet franc
Yield	39 hl/ha
Production	229 hl before the blend
Harvest	from 30 september from the 12 october.
Alcohol degree	14 % vol.
Ageing	50 % new French oak barrels and 50% used French oak and has received between 14-16 months barrel ageing

An extremely rainy winter and spring generously fill the groundwater table, which allows the Saint-Emilion vineyard to obtain its supplies during the very dry summer. Only 15 mm of water felt in August. Clay and limestone soils favor the vines that come from them because of their ability to retain and redistribute water reserves. They play a regulating role; especially the soils rich in limestone, which like a sponge, supply the vines on demand. Throughout this year, with its contrasting climate, from one extreme to the other, the old vines, with their developed root system, finally suffer little from the summer drought.

« The red color with purple reflections has a beautiful depth. The already expressive nose is characterized by a vanilla woody note associated with notes of crushed blueberries with a hint of spices. The palate is perfectly balanced by a remarkable freshness and offers a beautiful tannic structure. It develops aromas of fresh red fruits to end with a finish that is still slightly marked by wood but also of remarkable length. Franc Mayne 2016 will be accessible in its early years, while retaining real ageing potential. »

Sophie Mage, Responsable technique (September 2019)



info@chateaufrancmayne.com
14 La Gomerie RD 243 33330 Saint-Émilion