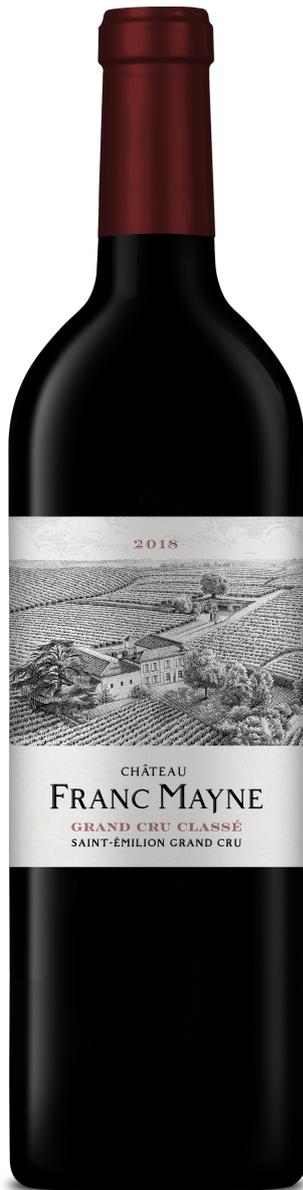


CHÂTEAU
FRANC MAYNE
GRAND CRU CLASSÉ - SAINT-ÉMILION

2018



Area	7 hectares
Terroir	Limestone plateau; hillside, clays, sands on clay
Average age of vines	20 years
Grape varieties	90% Merlot - 10% Cabernet franc
Yield	45 hl/ha
Production	Château Franc Mayne : 35000 bottles Cèdres de Franc Mayne : 6000 bottles
2018 harvest	from 11 to 20 September for the Merlot and 17 October for the Cabernet Franc
Alcohol degree in 2018	14,1% vol.

The vintage was marked by extreme and contrasting **climatic conditions with very high humidity followed by a hot and dry summer.**

Crop-protection measures and soil maintenance showed the know-how and precision of the teams in the vineyard, and the spraying programme remained judicious. The harvest dates were determined row by row, to **adapt to the specific characters of the terroir.** Simple vinification, respectful of the raw material, revealed all the aromatic character of the vintage.

"An intense crimson colour with purple reflections. Still quite discreet on the nose, but good depth with notes of fresh red fruit, crushed raspberry, prolonged by liquorice and violet.

On the palate, the wine is precise and taut with a tight tannic structure and balanced by a remarkable freshness. It reflects the aromatic palette found on the nose, combining indulgence and energy, with very persistent retro-olfaction giving length to the developing wine, which will gain even more density and complexity during ageing. "

Sophie Mage, Technical Manager



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