

CHÂTEAU
FRANC MAYNE

GRAND CRU CLASSÉ - SAINT-ÉMILION

2004



Surface area	6 hectares
Soil	Clay-limestone
Average age of vines	30 years old
Grape varieties	90% Merlot - 10% Cabernet franc
Planting density	6000 /ha
Yield	42 hl/ha
Production	27 000 bottles
Harvest	Manual
Alcoholic degree	13% vol.
Vinification	Vatting in temperature-controlled concrete vats Long alcoholic fermentation at 30°C Total fermenting time in vats : 30 days Malolactic fermentation, 70 % of whole production in new barrels
Ageing	80% in new barrels, 20% in barrels of one wine Duration: 16 months in underground quarries.

« With a beautiful red colour and intense brick reflections, this wine offers a nose that begins to evolve towards notes of undergrowth, tobacco and then aromas of red fruit paste. The woodland is now perfectly integrated. The palate, of an extreme roundness, progresses towards a still very dense finish and a remarkable freshness. Combining the silky tannins, the aromatic complexity of cooked fruits and humus and ending with a slightly camphorated touch, this 2004 Franc Mayne reaches the age of maturity. A great tasting experience! » November 2019

Sophie Mage, Technical manager



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