

CHÂTEAU
FRANC MAYNE

GRAND CRU CLASSÉ - SAINT-ÉMILION

2011



Area	6.52 ha en production – 7.02 ha plantés
Soil	Clay-Limestone
Average age of vines	30 years old
Grape varieties	90% Merlot - 10% Cabernet franc
Planting density	6000 /ha
Yield	35 hl/ha
Production	23,418 bottles, 300 half-bottles, 542 magnums and 50 double magnums.
Harvest	Manuals from 20-28 September 2011.
Alcoholic degree	13.5 % vol.
Vinification	Gravity vatting in thermo-regulated truncated conical stainless steel and wooden vats. Cold pre-fermentation maceration at 5°C Long alcoholic fermentation at 28°C. Total vatting time of 30 days
Ageing	60% new wood and 40% wood from a wine.

« The robe has a very pretty intense ruby red hue and still has a beautiful brilliance.

The first nose is still a little marked by the wood and then with agitation, it opens with notes of fresh red fruits, pink berries and spices.

The palate is still a little tight but offers a nice balance. It reveals a harmonious tannic structure and a complex aromatic palette of fruit and subtle woodiness. A wine that currently needs to be decanted to be fully appreciated but which is entering an optimal tasting phase that holds great promises for the years to come."

Comment November 2019.

Sophie Mage, Technical manager



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