

CHÂTEAU
FRANC MAYNE

GRAND CRU CLASSÉ - SAINT-ÉMILION

2012



Surface	6.52 ha in production - 7.02 ha planted
Terroir	Limestone plateau, slope, clay.
Average age of the vineyard	32 years
Grape varieties	90% Merlot - 10% Cabernet Franc
Planting density	6600 feet/ha
Performance	31 hl/ha
Production	27,000 bottles
Harvest	Manual from 04 th to 12 th October 2012.
Degree	13.5% vol.
Vinification	Gravity vatting in stainless steel and truncated cone-shaped wooden vats, thermo-regulated. Long alcoholic fermentation at 30°C. Total vatting time of 30 days Malolactic fermentation in new barrels for 50%.
Breeding	50% in new barrels, 50% in barrels of one wine Duration: 16 months in underground quarries

"With an intense and brilliant garnet red colour, this Franc Mayne 2012 opens on an already very expressive first nose. It has a beautiful depth, combining notes of red fruits and cherry pit with a controlled and well-melted woodiness. The attack is supple, the mid-palate is quite ample and the finish densifies on tannins that are still a little tight. The aroma is reminiscent of the nose with hints of Kirsch, toasted wood and slightly smoky, evolving towards a refreshing liquorice flavour that stretches the finish.

A gourmet wine that will continue to mature over time. »

Comment November 2019.

Sophie Mage, Technical Manager



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