

CHÂTEAU
FRANC MAYNE

GRAND CRU CLASSÉ - SAINT-ÉMILION

2014



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|-------------------|---|
| Surface | 7.02 ha in production |
| Terroir | Limestone plateau, clays, sand on clays |
| Ages of the vines | 30 years |
| Grape varieties | 90% Merlot - 10% Cabernet Franc |
| Performance | 38 hl/ha |
| Production | 25,000 bottles |
| Harvest | manual from 4 th to 9 th October for the Merlot, 17 th October for the Cabernet Franc. |
| Degrees | 13.5 % vol. |
| Vinification | Gravity vatting in stainless steel and wooden truncated cone vats, all thermo-regulated. Cold pre-fermentation maceration at T°<5°C Alcoholic fermentation with a gradual increase in temperature to reach 28°C. Post-fermentation maceration up to 31°C for 8 to 10 days. Total vatting time of about a month. |
| Breeding | 50% new barrels and 50% barrels of one wine (French oak). The total ageing of this vintage lasted 16 months. |



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