

CHÂTEAU
FRANC MAYNE

GRAND CRU CLASSÉ - SAINT-ÉMILION

2017



Surface	7 hectares
Soil	Limestone plateau, hillside, clay, sand on clay.
Average age of the vineyard	25 years
Grape varieties	90% Merlot - 10% Cabernet franc
Ageing	18 months in barrels, 50% of which are new wood
Yield	28 hl/ha
Production	Château Franc Mayne : 23000 bottles Cèdres de Franc Mayne : 3000 bottles
Harvest 2017	From 25 th to 30 th september
Alcohol level	13,5% vol.

An exceptionally dry and contrasting winter in 2016/2017 with a first cool period and a second very mild one.

The budburst starts towards the end of March on our early parts and continues in a homogeneous way during the first 2 weeks of April. The end of April is extremely cool and marked by an intense frost episode on April 27 and 28. **A luck : the Franc Mayne vineyard is located on the only plateaus and slopes of Saint-Émilion spared by frost!**

The warm conditions of May and June accentuate early maturity, the first flowers appear in mid-May and flowering follows quickly and evenly. Mid-ripening is observed from July 25 with remarkable homogeneity.

The good weather from September 18 onwards allowed us to pick ripe, healthy and homogeneous grapes. On our clay-limestone soils, the tannic and anthocyanin potential is excellent, the wines are dense, aromatic and balanced.

Château Franc Mayne 2017: "The wine has an intense black-purple colour. The nose is a little discreet at this stage, revealing spicy and toasted notes after aeration, then develops on jammy red fruits. The palate is tight and dense, with a beautiful quality of tannins that will mature with the years of maturation for this wine with good ageing potential. »

Cedars of Franc Mayne 2017: "With a redder hue, this wine offers an already gourmet and promising nose. The mouth with a round attack offers a rich mid-palate and finish, fresh, fruity and of a beautiful concentration. A second wine that has all the characteristics of a great wine! »

Sophie Mage, Technical Manager – September 2019



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