

CHÂTEAU
FRANC MAYNE

GRAND CRU CLASSÉ - SAINT-ÉMILION

2000



Surface	7 hectares
Terroir	Limestone plateau, slope, clay.
Average age of the vineyard	30 years
Grape varieties	90% Merlot - 10% Cabernet Franc
Planting density	6000 feet/ha
Performance	40 hl/ha
Production	22,000 bottles
Harvest	From 18-22 September 2000 for the Merlot and 29 September for the Cabernet Franc; manual in crates.
Degree	13.1% vol.
Vinification	Vatting in thermo-regulated cement vats Long alcoholic fermentation at 30°C. Total vatting time of 35 days
Breeding	In new barrels (100%). Duration; 18 months in underground quarries.

Climatic conditions :

The harvest potential is magnificent and thanks to a very beautiful flowering the bunches are homogeneous.

Leaf thinning and green harvesting allow us to obtain the best conditions of maturation.

After a magnificent month of August, it is only on 18/09 when our tannins are ripe, that we will harvest our most sandy plots at the foot of the hillside.

The good weather is now, we continue serenely by the Coast on the 22/09 to finish by the limestone plateau on the 29/09 under a radiant sun.

Thanks to a magnificent structure, 2000 is exceptional by its alliance of power and finesse, by its fatness and fruitiness.



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