

CHÂTEAU
FRANC MAYNE
GRAND CRU CLASSÉ - SAINT-ÉMILION

2018



Surface area	1 hectare
Soil	Clay and sandy
Average age of the vine	20 years
Grape varieties	100% Merlot
Yield	45 hl/ha
Production	6000 bottles
Harvest	Manual, from the 11 th to the 20 September
Vinification	Manual sorting. Alcoholic fermentation in temperature-controlled vats. Total fermenting time in vats : 4 to 5 weeks and malolactic fermentation in vat.
Ageing	12 months in oak barrels of one wine in underground limestone quarries.
Alcoholic degree	14,1% vol.

An extremely contrasting climate with humidity and a very hot and dry summer. A reasoned and effective control coupled with a lot of work in the vineyard show our technical teams' expertise. The dates of the harvest are determined row by row according to each specific soil. Our wine making process will give to the wine all the aromatic and coloring characteristics.

« A real Merlot accessible in early years. A red color with an intense purple. A complete nose with fresh red fruits and spices. On the palate, this wine is greedy with a beautiful balanced tannic structure »

Sophie Mage, responsable technique

