

CHÂTEAU FRANC MAYNE

GRAND CRU CLASSÉ - SAINT-ÉMILION

2021



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| Surface area | 1 hectare |
| Soil | Clay and sand |
| Average age of the vine | 20 years old |
| Grape varieties | 100% Merlot |
| Harvest | September 16-18 |
| Ageing | 16 months in oak tanks and in oak barrels of one wine |
| Yield | 38 hl/ha |
| Production | 4000 bottles |
| Alcoholic degree | 13,5% vol. |

The exceptionally mild and relatively wet winter led to very early budburst. The vineyard was particularly sensitive when a frost episode set in from April 8 to 13, forcing us to implement a protection strategy for the first time in Franc Mayne's history. Direct damage was very limited. But this first stress will be decisive for the rest of the vintage. It took a long time for the strains to recover, especially in the lower part of the estate, where the parcel selection of Ilex came from. Then, for the duration of the cycle, we're juggling with a rollercoaster weather pattern that's hard on vines and winemakers alike. While it offered us a superb window of opportunity around flowering and fruit set, from the end of June it also created ideal conditions for the development of an unprecedented epidemic of mildew on vines that were under constant pressure and particularly receptive to the Merlot grape variety. Despite our relentless efforts right up to veraison, yields were affected. Finally, in mid-August, dry, sunny weather set in, with wide temperature variations: ideal conditions for berry ripening. Our 100% Merlot grape variety responds well to these later, cooler conditions. The harvest took place on September 28 and 29. And thanks to the precision of our pickers, the quality of the grapes harvested is beyond reproach.

"The color is clean, violet with purple highlights. It has great intensity. The nose opens with notes of cherry, peony and iris, then develops a spicy hint of white pepper and cocoa, finishing on a gourmet note of milk jam. On the palate, the wine is both precise and fleshy. The attack is full-bodied. The fine, dense tannic structure stretches to a fresh, persistent finish. Notes of kirsch and fresh cherry, with a hint of blood orange." – **Sophie Mage, winemaker**



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