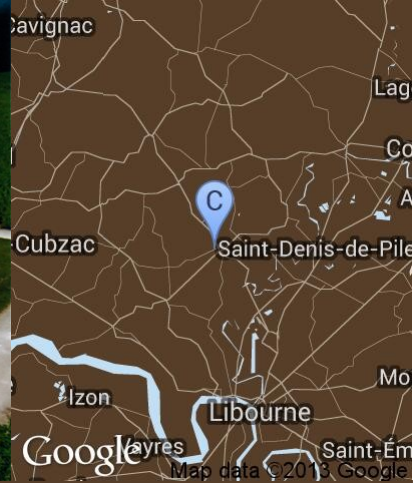




CHÂTEAU MAYNE VIEIL 2014

FRONSAC



Médaille d'Argent
Concours de Bordeaux 2014

WINE
ENTHUSIAST

90
Wine Enthusiast

From 1500 to 1809, the château belonged to the well-known family of Paty in Guyenne, ennobled by King Jean the Good at the battle of Poitiers. The squire of Paty, lord of Mayne Vieil, built wine storehouses in the 17th century. In the 18th century, the house was replaced by an elegant charterhouse whose building was finally finished in 1860, by Jean Raymond Fontemoing. The Fontemoing family were wine merchants in Libourne from 1732 to 1900. Since 1918, Château Mayne Vieil belongs to the Sèze family. They have restructured the vineyard after the Great War and have been to the production of high quality red wines.

Soil
Silt, Silica, Clay

Age of vines (avg.)
35 years

Area
41 ha

Wine making

Traditional fermentation in stainless steel vats under temperature control. Maceration during 3 weeks.

Ageing

In stainless steel vats for 18 months

Blending

Merlot : 100%

Tasting note

Very good intensity. Red vivid colouration. Nose of red fruits, fine spicy and woody notes. Round and long in mouth. Notes of fruits, light spicy and woody.