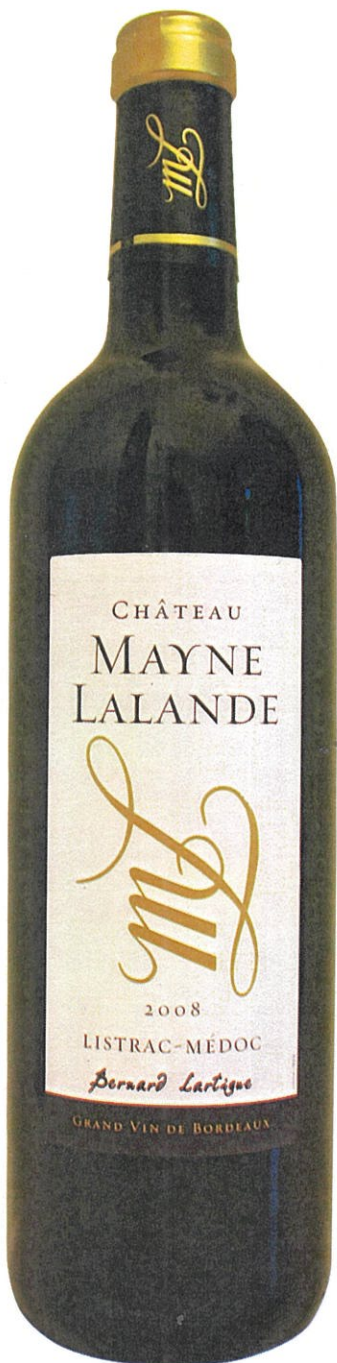




CHATEAU MAYNE LALANDE 2008



Winery

Château Mayne Lalande is located in Lustrac-Medoc. Created in 1982, the winery now is composed of 17 hectares. Alice-Jeanne takes over its management in December 2020.

Vineyard

Cepages : cabernet sauvignon (45%), merlot (45%), petit verdot (5%) and cabernet franc (5%)

Soils : well draining clay-limestone, gravel and stones usually called « gravel, clay and limestone terroirs »

Planting densities : 6500 to 9000 plots per hectare

Winemaking

Manual and mechanical harvesting, parcelled selections

Maceration and cooling to approx. 8°C between 10 and 12 days

Traditional vinification – Aging : 14 months in barrels (40% new – french oak)

Yield : 45 HL / HA – Production : 50 000 bottles

Assemblage : 60 % cabernet sauvignon, 35% merlot, 5% petit verdot

Winemaking consultants

Hubert De Bouard, château Angelus, Premier Grand Cru Classé Saint Emilion
Marc Quertinier

Tasting comments

Young and clear red color, sharp nose evokes ripe berries coming from the garden (red and black currants). Robust wine on the palate, well-balanced with a fruity comeback, and fresh woody notes on the finish.

Tasting notes

Gault et Millau : 14.5

Bettane et Desseuve : 14.5

Vinum : 15

RVF : 15

Alice – Jeanne LARTIGUE
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