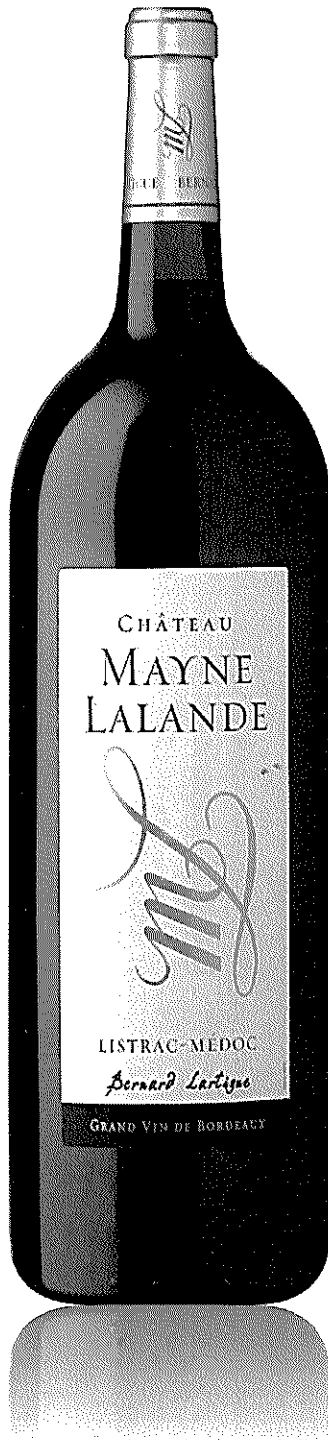


CHATEAU MAYNE LALANDE 2016



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 : 50 HL / HA – Production : 60 000 bottles

Assemblage : 60 % cabernet sauvignon, 30% merlot, 5% petit verdot, 5% cabernet franc

Winemaking consultants

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

Tasting comments

A very beautiful dark ruby colour. A greedy nose of ripe fruit, complex with some floral touches, a fine minerality extended by vanilla and liquorice aromas. Large cloth on the palate. Volume of ripe black fruits ; much radiance ; remarkable sweetness balanced by long palatable tannins.

Tasting notes

Weinwisser : 18

James Suckling : 92

Bettane et Desseauve : 91

Yves Beck : 93

RVF : 16

Alice – Jeanne LARTIGUE
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