



## CHATEAU MAYNE LANDE 2017



### 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 : 15 HL / HA – Production : 20 000 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

Dark colour. Expressive nose of ripe fruit. Full mouth with a fleshy attack and tension. Supple and silky tannic structur. Elegant finish.

### Tasting notes

Weinwisser : 17

James Suckling : 87 - 88

Vert de Vin : 89 - 90

Alice – Jeanne LARTIGUE

SAS LES CINQ SENS DU CHATEAU MAYNE LANDE

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