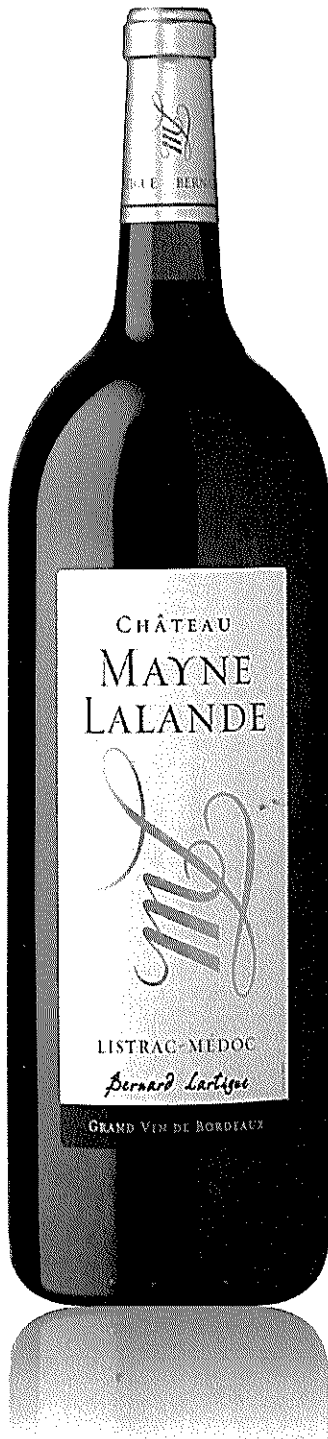


CHATEAU MAYNE LALANDE 2019



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

HVE 3 Certified vineyard

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 : 45HL / 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

What finesse and complexity in the bouquet of Mayne Lalande 2019! This nose is captivating, both by its intensity and by its multiple facets where fruits, spices, freshness and aging are revealed with harmony. Juicy, sweet and fresh attack. In the mouth, the wine continues in the same logic of harmony as the nose. It is charming, inviting but also racy and lively.

Tasting notes

James Suckling : 90 – 91

Weinwisser : 18

Antonio Galloni : 88 – 90

B. Burtschy : coup de cœur

Alice – Jeanne LARTIGUE
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