



Mayne Vieil Cuvee Alienor, Vieilles Vignes 2015 AOC Fronsac



Chateau Mayne Vieil, Bordeaux, France

LCBO # 12447 | 14.5 % alc./vol. | \$33.0 | Release: 09-Jan-2020

"This is the luxury cuvée from vineyards in the Seze family since 1918. With its perfumed fruits and firm tannins it is serious as well as sumptuous. It has weight and a dry texture that will soften into the blackberry fruits and generous structure. This wine, with its still-firm texture, needs to age, so drink from 2022."

Score – 93p & Editors' Choice (Roger Voss, Wine Enthusiast, 2018)

Terroir:

The history of Ch. Mayne-Vieil starts in 1500. Vineyard in AOC Fronsac (near Pomerol and Saint Emilion), on a hill of clayey and silty soil with a moderate slope covers 32 Ha at ~40m above sea level. Yields are limited by permanent grass cover and green harvesting. Mayne-Vieil vineyard is best positioned to enjoy the softness and oceanic influence of one of the best parts of Bordeaux.



Vinification:

Maceration in temperature controlled concrete vats for >4 weeks. Ageing for 12 months in 34% new oak, 33% of one wine and 33% of two wines barrels.

Variety: Old vines 45y.o. Merlot 100%

Residual Sugar: 4 g/L

Serving suggestion and food pairing: Decant well and serve in a fine big bowl glass at 18°C with grilled game, lamb with mushrooms and aged cheese.

Wine Enthusiast '18

Concours de Bordeaux '18

93p & Editors' Choice

GOLD

