



Chateau Mayne Vieil 2016 AOC Fronsac

Chateau Mayne Vieil, Bordeaux, France



LCBO # 14469 | 14.5 % alc./vol. | \$19.95 | Release: 05-Sep-2020

"This estate situated at the base of the Fronsac hill has produced a ripe and lightly structured wine. Tannins support blackberry fruits and the perfumed acidity, adding an attractive touch of smokiness. Drink the wine from 2020."

Score – 90p (Roger Voss, Wine Enthusiast, 2019)

Terroir:

The history of the estate Chateau Mayne-Vieil begins with 1500. 32 Ha of vineyard located in AOC Fronsac area, on a hill of clayey and silty soil with a moderate slope. Yields are limited by permanent grass cover and green harvesting. Planted on a soil of high quality, at an altitude of nearly 40 meters, the vineyard of the Mayne-Vieil enjoys the sweetness and oceanic influence of the Bordeaux region.



Vinification:

Maceration lasts for ~3 weeks in temperature-controlled concrete vats. Partially aged in oak barrels for ~4 years and in concrete vats.

Variety: Merlot 100%

Residual Sugar: 4 g/L

Serving suggestion and food pairing: Serve at 18°C with classic Sunday roast, grilled meats or a casserole, for a traditional French match, savour alongside mature French cheese.

Wine Enthusiast '19 (16&15&14vntgs)

90p

Concours Général Agricole Paris'19

Gold

