



CHATEAU MAYNE LANDE 2014



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 : 42 HL / HA – Production : 45 000 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

Deep and intense purple color. Intense notes of edelberry and blackpepper. Offers a great complexity. Fleshy and juicy, fine tannins, aromatical finish. Already manifests a well-defined harmony.

Tasting notes

Weinwisser : 17

James Suckling : 87 - 88

Bettane et Desseauve : 89

DWWA 2017 : bronze medal

Gilbert et Gaillard : Gold Medal

Guide Hachette

Alice – Jeanne LARTIGUE
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