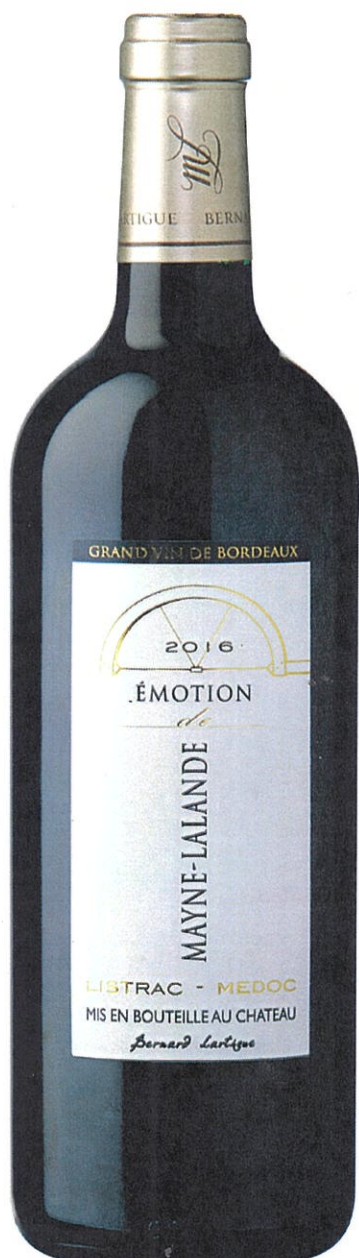




EMOTION DE MAYNE LALANDE 2018



Winery

Château Mayne Lalande is located in L istrac-Medoc. Created in 1982, the winery now is composed of 17 hectares. The Cuvée Emotion de Mayne Lalande is the result of a rigorous selection of the grappes. 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 : 49HL / HA – Production : 55 000 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

A dark red ruby colored wine. Fruity nose. An aroma of fresh red fruits, ripe black fruits with floral notes. Intense nose, creamy, fresh and nuanced. Freshy, fruity in the mouth and well balanced. Very nice chiselled tannins. Velvety finish on the fruit.

Tasting notes

No subject to tasting

Alice – Jeanne LARTIGUE

SAS LES CINQ SENS DU CHATEAU MAYNE LALANDE

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