HOUSE OF TOWNEND

# Château Grand Mayne 2018, Grand Cru St Emilion

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| **Price** | £66.50 |
| **Code** | GRAN155 |

Big, rich and intense with red currants and cherries giving freshness to the massive plum fruit intensity. A wine of great finesse and elegance.

**Tasting Notes:**

Aged in 60% new oak, this wine really benefits from the 30% component of Cabernet Franc. A very impressive wine. Big, rich and intense with red currants and cherries giving freshness to the massive plum fruit intensity. A wine of great finesse and elegance.



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| Specification | |
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| **Vinification** | Aged in 60% new oak barrels |
| **ABV** | 14.5% |
| **Size** | 75cl |
| **Drinking Window** | Drink from 2024 through to 2034 |
| **Country** | France |
| **Region** | Bordeaux |
| **Area** | Saint-Émilion |
| **Type** | Red Wine |
| **Grape Mix** | 70% Merlot, 30% Cabernet Franc |
| **Genres** | Fine Wine |
| **Vintage** | 2018 |
| **Body** | Rich, bold and robust |
| **Producer** | Château Grand Mayne |
| **Producer Overview** | Located north-west of the town of St-Emilion, this Château was built in 1767 and since 1934 has been owned and run by the Nony family with Jean-Pierre Nony at the helm since 1975. With 19 hectares of vineyards, the Château is superbly sited on the edge of a limestone plateau, where the soils are rich in clay, limestone and iron. This vintage saw yields of only 39hl/ha. |
| **Closure Type** | Cork |
| **Food Matches** | Great paired with duck breast with bacon, cabbage and balsamic dressing. |