HOUSE OF TOWNEND

# Château Grand Mayne 2021, Grand Cru St Emilion

| | |
|---|---|
| **Price** | £54.00 |
| **Code** | GRAN200 |

Owned by the Nony family since 1934, now run by the third generation Jean-Antoine, Château Grand-Mayne exempifies the values of authenticity and classic simplicity.

**Tasting Notes:**

The bouquet is overt with concentrated plum fruits, a touch of smoke and spice with freshness abound. The palate is finely crafted with a dense core of black fruits, and grippy tannins providing sturdy support. This is an excellent result this vintage.



HOUSE OF TOWNEND

| Specification | |
|---|---|
| **Vinification** | Aged in 60% new oak barrels and 40% in one year old barrels for 16 months. |
| **ABV** | 12.5% |
| **Size** | 75cl |
| **Drinking Window** | Drink from 2027 through to 2036 |
| **Country** | France |
| **Region** | Bordeaux |
| **Area** | Saint-Émilion |
| **Type** | Red Wine |
| **Grape Mix** | 75% Merlot, 25% Cabernet Franc |
| **Genres** | Fine Wine |
| **Vintage** | 2021 |
| **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. |