



HOUSE OF TOWNEND

Château Grand Mayne 2025, Saint Emilion Grand Cru Classé 6x75cl

Price	£165.00
Code	GRAN230

This is a very well sited Château, lying some 55-60 metres above the valley floor on 2 separate terroirs - compacted clay & limestone and gravel with a vine density of around 5500-7000 vines per hectare depending on the age of the vine and the gradual replanting program. The yield in 2025 was 40hl/ha, so considered a success!

Tasting Notes:

Rich, elegant and well structured, deeply coloured and immediately forward with crushed black fruits spiked with fresh raspberry, plum and red cherry. The oak is evident but supports the fruit and the wine is fresh and vibrant throughout. Long and intense in the mouth. Interesting hint of ginger and spice over the fruit and showing svelte and rounded tannins.





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Specification	
Vinification	Harvest 4th-18th September. Yield 36hl/ha. Aged for 18 months in 40% new oak barrels. 40% in 1 year barrels and 20% wooden vats. Alc 13.5%.
Size	6x75cl
Drinking Window	Drink from 2032 through to 2040
Country	France
Region	Bordeaux
Area	Saint-Émilion
Type	Red Wine
Grape Mix	62% Merlot, 38% Cabernet Franc
Genres	En Primeur, Fine Wine
Vintage	2025
Body	Rich, round and full flavoured
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