

Château Haut-Mayne

Sauternes

A fleshy and ripe wine with candied fruits aromas and a great finesse that classify it amongst the best value for money growths of Barsac and Sauternes. To taste at 10° C over foie gras, Roquefort or as an aperitif.

LOCATION : On a plateau in Preignac, abutting the village of Sauternes, near Cht Bastor Lamontagne and 3-4 km from Châteaux d'Yquem and Lafaurie Peyraguey.

VINEYARD AREA : 13.52 hectares.

SOIL : More clayey than calcareous

GRAPE VARIETIES : 96 % Semillon, 4% Sauvignon

HARVESTING : Hand picking at full ripeness in three to four selective sorting out depending on the vintage. Sorting out in the vines and at the cellar

WINEMAKING : 100% destemming- Traditional winemaking in thermoregulated concrete vats and in barrels. Long maceration.

AGEING : During 12 to 18 months, entirely in oak casks renewed for 25% every year

