

2011 Chateau Mayne Vieil Fronsac Cuvee Alienor



2011 Chateau Mayne Vieil “Cuvee Alienor”

Cuvee Alienor is the premium label of the winery. Château Mayne-Vieil Cuvée Alienor is a selection of 100% old Merlot vines planted on clay and gravel. Bertrand Suze and his sister Christine own run the winery.

Chateau Mayne Vieil sees new and neutral American oak. 13.5% abv.

Chateau Mayne Vieil “Cuvee Alienor” is a vineyard in the AOC Fronsac.

VINEYARD

High density vines are planted for high quality fruit. The harvesting yields are limited due to green harvesting in August and permanent grassing on the bed of the vines. The entire vineyard is pruned on one side to allow maximum sun exposure to the clusters in the morning while providing protection from the harsh PM sunlight of the afternoon.

WINEMAKING

This wine is made in the traditional Bordelaise winemaking technique of four weeks of maceration in thermoregulated tanks to control fermentation. This wine is aged in 100% American oak barrels for 12 months.

ADDITIONAL INFORMATION

1500 cases produced.
Family run estate
100% Estate grown and bottled
5 miles away from Pomerol and Saint Emilion
Average age of vines is 35 years old
90 points by Wine Enthusiast

WINE ENTHUSIAST
THE WORLD IN YOUR GLASS

90 points

**Château Mayne Vieil
2011 Cuvée Aliénor
Red (Fronsac)**

Spice and ripe fruit, with attractive tannins and a soft texture. This wine is open, generous, rich and packed with black currant fruitiness. Give this wine another 2–4 years, but it could well be drinkable sooner.

— R.V. Published 9/1/2013

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