



2011 Château Mayne Vieil

Château Mayne Vieil is the flagship of the winery. The property dates back to the 16th century. CMV is 100% Merlot. Bertrand Suze and his sister Christine own and run the winery.

Château Mayne Vieil sees new and neutral American oak. 13.5% abv. Château Mayne-Vieil extends over a clay silt of 32 hectares (79 acres) in Fronsac.

Château Mayne Vieil 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 three weeks of maceration in thermoregulated tanks to control fermentation. This wine is partially aged in oak barrels for three to four years as well as in concrete vats.

ADDITIONAL INFORMATION

7500 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
91 points by Wine Enthusiast

WINE ENTHUSIAST
THE WORLD IN YOUR GLASS

91 points

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

This opulent wine is full of ripe tannins and soft fruit. It is powered by its spiciness, just the right amount of wood and a layer of acidity. Finely structured, it's worth aging for the next 3–4 years.

— R.V. Published 9/1/2013

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