

Château Mayne Vieil, Fronsac



Producer: Chateau Mayne-Vieil
Winemaker: Bertrand SEZE
Country of Origin: France
Region of Origin: Bordeaux
Grapes: Merlot 100%
ABV: 14.5%
Case Size: 6x75cl
Vintage: 2013
Closure Type: Cork



The One-Liner

Fronsac - a great value alternative to Saint-Emilion but equally good in its own right.

Tasting Note

A great vintage of this wine - powerful, concentrated and already well-knit but still youthful. Packed with intense black mulberry flavoured fruit and firm but smooth tannins, the ripe fruit makes this very drinkable now and it will continue to develop more complexity over the next 5 years.

Producer Details

The vineyards of Chateau Mayne-Vieil in Fronsac are well-established on the beautiful rolling hills overlooking the Dordogne river. The history of the estate can be traced back to the 1500s when it was owned by the de Paty family; Equerry de Paty, Lord of Mayne-Vieil built the large cellars in the 17th century. In 1860 the elegant house still presiding over the vineyard was completed by the Fontemoing family, wine merchants from Libourne who owned the estate from 1732. The Fontemoings established the vineyard in Fronsac and through advanced production techniques succeeded in selling wines at a higher price than those of neighbouring St Emilion for over 50 years. Since 1918 the vineyard has been owned by the Sèze family who restored and reconstructed the estate after World War 1. The single block, which can be seen from the house is planted with 90% Merlot and 10% Cabernet and totals 41 hectares.

In The Vineyard

The vineyard is planted on fairly steep slopes of clay and silt soil. The 35 year old Merlot vines are trained low and planted close together. Permanent grass cover and green harvesting keep yields low.

In The Winery

85% of the wine is matured in concrete vats and 15% in barrel for at least three years.

Awards & Press

2011 Vintage: Decanter World Wine Awards 2014 - Bronze

2005 Vintage: IWSC 2010 - Bronze

Food Recommendations

Roasted or grilled red meats and mature cheeses.