
Château Haut Mayne Rouge 2006

CSPC# 737774

750mlx12

12.5% Alc./Vol.

open

Grape Variety

50% Merlot, 50% Cabernet Sauvignon

Appellation

Graves AOC

General Info

Château HAUT MAYNE, property of Michel Boyer, produces one of the oldest crus of the appellation Graves. Château HAUT MAYNE, property of Michel Boyer, produces one of the oldest crus of the appellation Graves. The Château Haut Mayne is an older Graves cru already well-classed in the 1929 edition of le Feret. The commercial cultivation of this estate occurs under the denomination "Château Mayne du Cros".

Vineyards

The Graves region, stretching over sixty kms to the south-east of Bordeaux, owes its name to the nature of the soil, mainly consisting of terraces of stones and gravel. The wines have enjoyed an international repute from time immemorial that has never waned. The RED WINES are characterized by their very typical bouquet and their elegant and full-bodied texture which reveals all their subtle delicacy. The vineyards are lying above the valley of the Garonne and are situated between the territory of the Sauternes and the Graves of Léognan. They are situated on a plateau with a soil of pebblestone, named "Les Moulins". The subsoil contains a lot of limestone. The different soil substances are connected with sand. There is a lot of sunshine on the plateau, so the temperature can be very high. The ground is mostly dry on the surface, so the roots have to penetrate very deep in the ground. Surface : 22 acres, 12 Red and 10 white. ; Planting density : 2000 vines/acre. Soils : Soil is a mixture of clay and sand. Limestone subsoil. Grape varieties : Reds : 50% Cabernet Franc, 40% Cabernet Sauvignon, 10% Merlot. Average Vineyard Age: Red : 29 years

Harvest Maturation

The grapes were machine harvested late September and early October each year. Mechanical harvest for red grapes (while the white grapes are hand harvested) Lengthy maceration on the skins lasting about 3 weeks. Automatic temperature controls. Length of fermentation of the skins for the reds: 1 month. Ageing : Reds: in oak barrels for 12 months. One third of which was new, one third was one year old, and the other third was two years old. The winemaker was Yorick Lavaud.

Tasting Notes

A dense wine, with an intense, garnet red colour, offers a spicy well-balanced nose, with hints of the wood and very pronounced fruity aromas. Balanced and firm, full-bodied with finesse.

Serve with

Graves reds tend to be relatively lighter, with a characteristically smoky note that makes them a superb match with grilled meats, especially steak.

Production

6,200 cases made

Cellaring

Drink after 2010

Scores/Awards

84 points - James Suckling, Wine Spectator - Web Only 2009

Reviews

"Aromas of raspberry jam and hints of vanilla follow through to a medium-to-full body, with chewy tannins and a medium finish. Clean. Best after 2010. 6,250 cases made."

- JS, Wine Spectator

"This wine has a bit of a right-bank feel, even though it's located on the left bank of the Gironde River. Nevertheless, it has many of the hallmarks of classic Graves wines: dusty cherry aromas mixed with red currant, dried herbs and a whiff of pencil lead. In the mouth it's supple and winning, with flavors of black cherry, smoke, graphite and dried herbs. While its flavors are bold, it retains a lovely palate with a medium body and a lingering but gentle finish."

- New York Times Wine Club

