
Château Haut Mayne Rouge 2010

CSPC# 737774

750mlx12

12.5% alc./vol.

Grape Variety

40% Merlot, 60% Cabernet Sauvignon

Appellation

Graves AOC

Website

General Info

The gravel-speckled plateau called Les Moulins is named for the windmills used to process corn before vineyards gradually overtook cereal crops in the Garonne River Valley at the beginning of the 20th Century. On this elevated plateau, the original Haut Mayne estate covered 74 acres stretching from Léognan all the way to Sauternes.

Shortly before WWII, Haut Mayne was divided between the Ricaud and Cheverry families, with both families maintaining the property name. As a result of a debilitating illness at a young age, Monsieur Ricaud was unable to work his land, so his wife and daughter had to tend the estate's 17 acres of vines and also make the wines. It was the Ricaud women who established Haut Mayne's stellar reputation, as their wines consistently won awards at regional competitions and fairs over the next two decades.

In 1960, the Ricauds sold their Haut Mayne holdings to Michel Boyer, a well-known vigneron in neighboring Loupiac. The Boyer family owns the historic Château du Cros, once the center of an important Guyenne fiefdom awarded by English King Richard the Lionheart to one of his loyal knights at the end of the 12th Century. Today, Château Haut Mayne winemaking is once again under the direction of a woman, as Catherine d'Halluin, Michel's daughter and fifth generation Boyer winemaker, oversees production for both Haut Mayne and Château du Cros. 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 pebble stone, 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 -40% Cabernet Franc, 30% Cabernet Sauvignon, 30% Merlot.

Average Vineyard Age: Red : 29 years

Harvest

The grapes were machine harvested late September and early October each year.

Maturation

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.



Tasting Notes Have to love what each vintage brings to a wine. This new release (2010) of Chateau Haut Mayne is the perfect example. It's less voluptuous or indulgent than the 2009 but that is a positive for me. Frankly it's what red Bordeaux should be. It's much prettier on the nose with more nuances and comes across zippier on the palate. It's still really easy to love this wine and it starts on the nose: graceful fruit and fragrant flowers provide for a very enthralling and attractive introduction to what this wine holds. It is the mouthfeel that will drive fans of Bordeaux, really all red wine lovers, insane with the energy the wine has. This inexpensive gem is rich and silky smooth on the palate; you'll think you're drinking nectar from the gods.

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 4,000 cases made

Reviews *"This represents a fantastic value in 2010 Bordeaux! Notes of chocolate and all spice are framed by silky tannins that culminate in a long harmonious finish. This is drinking well know but would benefit from up to five years of bottle age".*
- Winelibrary.com
