

---

## Château Haut Mayne Blanc 2008

CSPC# 737775

750mlx12

12.0% alc./vol.

SOLD OUT

### Grape Variety

77% Semillon, 19% Sauvignon Blanc, 4% Muscadelle.

### Appellation

Graves

### General Info

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".

The white wines of the Château HAUT MAYNE are only harvested when the grapes are perfectly ripe. The production process is monitored very conscientiously : the temperature is controlled during the fermentation and the wine is kept "sur lie" for a while, which improves the quality. The maturation takes place in a wine tank during 6 months so the wine can develop, but without losing his primary fruit aromas. The white wines of Château HAUT MAYNE are dry and very mouthfilling. In their younger years, they can still be a bit nervous. It is better to keep them 2 or 3 years before drinking them. Thanks to the evolution in the bottle, this wine becomes an absolute top class wine of the appellation. On will not be surprised to learn that Michel Boyer has an excellent reputation as wine grower.

### Vineyards

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 : Whites : 50% Semillon, 40% Sauvignon, 10% Muscadelle.

Average Vineyard Age : White: 39 years.

### Harvest

The grapes were machine harvested between the 25th September and the 1st October.

### Vinification/

### Maturation

Lengthy maceration on the skins lasting about 3 weeks.

Automatic temperature controls. Length of fermentation of the skins for the reds: 1 month.

Ageing in oak barrels (100% new) for 9 months then left to rest on the lees with frequent battonage until bottling.

The wine spent four months in American oak: 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

The dry, nervy WHITE WINES from the Graves appellation are also remarkably fine and aromatic. A perfect white unwooded serious. This wine, a brilliant yellow-green, is pleasant with its aromatic complexity with aromas of white flowers and vivacity.

### Serve with

Fish, Pork, Seafood, Veal, Vegetables, White Meat

### Production

10,500 bottles made

### Cellaring

Drink now

