

## Château Franc Mayne 2000

CSPC#765470

750mlx12

13.0% alc./vol.

### Grape Variety

90 % Merlot, 10 % Cabernet Sauvignon

### Appellation

Saint Emilion

### Website

<http://www.chateau-francmayne.com/>

### General Info

While the semi modern era for Chateau Franc Mayne begins in the 1700's, there are ruins on the estate that date all the way back to the ancient Romans who were the first people to cultivate vines on the property. Over the years, Chateau Franc Mayne has had more than its share of owners. The large insurance group AXA-Millésimes bought it in 1984. In June 1996, they sold Chateau Franc Mayne to a Belgian entrepreneur, Georgy Fourcroy who later sold Chateau Franc Mayne to the Laviale family in 2004.

One of the first decisions made by the new owners was to change to make up of the vineyard and blend of the wine. Previous vintages were often 100% Merlot. Starting with the 2004 vintage, the blend began to include 10% Cabernet Franc.

As of today, Chateau Franc Mayne, which is one of the 17 different, Bordeaux wine producers with Franc in the title, is managed by Griet & Hervé Laviale. One of the first things the new owners of Chateau Franc Mayne did was completely renovate the estate and wine making facilities. The very modern, energy efficient chais was created by the noted architects Lanoire and Courrian.

Chateau Franc Mayne is more than a vineyard, it's also a charming hotel in St. Emilion, located not far from the village. The hotel is interesting as each room is unique. They have a total of 10 rooms and all of them are distinctly different, as each was built with a specific theme in mind. There is even a tree house in the middle of their St. Emilion vineyard you can stay in.

Chateau Franc Mayne also produces a second wine, Les Cèdres de Franc Mayne. On average, the annual production of Chateau Franc Mayne is 1,400 cases of Bordeaux wine per year.

### Vintage

During the growing season, there was low rainfall with the exception of April (130mm/5.1 inches). August and September rainfall were very low (18mm/0.7 inch and 38mm/1.5 inches respectively). On the other hand, temperatures were not excessively high over these 2 months, making the conditions very favourable for good ripening of the grapes. July, August and September were ideal in temperature with little rain, enabling an even change of colour, and thanks to earlier crop thinning, high quality homogeneously ripe grapes at the moment of picking.

### Vineyards

The 6.23-hectare, St. Emilion Bordeaux vineyard of Chateau Franc Mayne is planted to 90% Merlot and 10% Cabernet Franc on a terroir of clay, limestone and clay with sand. On average, the vines are kept at 30 years of age. The vineyard is planted to 6,000 vines per hectare.

### Harvest

Hand harvested

### Vinification/ Maturation

The vinification takes place in a combination of 5 stainless steel tanks and 5 wood vats. The steel vats range in size with 2, 60 hectoliter vats, 2, 50 Hectoliters and one 1 40 hectoliter vats. The wood vats range in size as well with 2, 50 hectoliter wood tanks, 2, 40 hectoliter vats and 1 28 hectoliter vat. The smallest vat at 28 hectoliters is always reserved for Cabernet Franc. Malolactic fermentation takes place in a combination of barrel, vat and tank. The wine is aged in an average of 85% new, French oak barrels for between 12 – 16 months, depending on the quality and character of the vintage. Michel Rolland is the wine making consultant.

### Tasting Notes

Opaque dark red with slight orange rim. Deep first nose of toasted cedar and ripe berries, cocoa powder. A very lively nose with copious sweet ripe berries jam toast/pie, new spiced wood, underbrush, traces milk chocolate. High glycerin entry



<b>Tasting Notes</b>	and low acidity, ultrafine tannin and balanced, lush and soft, rich and round, with berries and spicy underbrush in the palate. Long concentrated lingering finish of juicy ripe plum, fresh, endnote of dark mocha (dark chocolate and bitterness of coffee).
<b>Production</b>	1,830 cases made
<b>Cellaring</b>	Drink 2006-2018
<b>Scores/Awards</b>	<p><b>91 points</b> - James Suckling, Wine Spectator - March 31, 2003</p> <p><b>92-94 points</b> - James Suckling, Wine Spectator - Web Only 2001</p> <p><b>88 points</b> - Robert Parker, Wine Advocate #146 - April 2003</p> <p><b>88-90 points</b> - Robert Parker, Wine Advocate #134 - April 2001</p> <p><b>17 points</b> - Jancis Robinson, JancisRobinson.com - October 16, 2003 (score only)</p> <p><b>18 points</b> - Decanter.com - March 1, 2001</p> <p><b>92 points</b> - Jean Marc Quarin (score only)</p> <p><b>16 points</b> - La Revue du Vin France (score only)</p> <p><b>87 points</b> - Wine &amp; Spirits Magazine (score only)</p> <p><b>15 points</b> - Vinum Wine Magazine (score only)</p> <p><b>1 star</b> - Le Guide Hachette des Vins - 2004</p>
<b>Reviews</b>	<p><i>"Tobacco, tar and ripe fruit follow through to a full-bodied palate, with round tannins and a fruity finish. Pretty. Best after 2008. 1,830 cases made."</i> - JS, Wine Spectator</p> <p><i>"This is beautifully crafted, with ultrafine tannins and lovely ripe fruit. It's medium- to full-bodied, with a long, long finish. Superb. Score range: 92-94"</i> - JS, Wine Spectator</p> <p><i>"An elegant as well as concentrated 2000, this dense ruby/purple-colored wine reveals sweet, jammy red and black fruit, underbrush, and spicy new wood aromas. Deep, chiseled, and well-delineated, with good acidity, sweetness from glycerin, and moderately high tannin, this looks to be one of the best Franc Mayne's ever made. It is a sleeper of the vintage. Anticipated maturity: 2006-2018."</i> - RP, Wine Advocate</p> <p><i>"An elegant as well as concentrated 2000, this dense ruby/purple-colored wine reveals sweet, jammy red and black fruit, underbrush, and spicy new wood aromas. Deep, chiseled, and well-delineated, with good acidity, sweetness from glycerin, and moderately high tannin, this looks to be one of the best Franc Mayne's ever made. It is a sleeper of the vintage. Anticipated maturity: 2006-2018."</i> - RP, Wine Advocate</p> <p><i>"Rich, dark berry fruits with a nuance of cassis and mineral, lush, round attack followed by firm tannic finish. Loads of ripe fruit. Ready 2008-2012 "</i> - Decanter.com</p>

---