

CHÂTEAU HAUT-MAYNE SAUTERNES



Semillon and Sauvignon Blanc. Aromas of candied pineapple and apricot with notes of honey and citrus peel. Fruit flavors of citrus, apricot and nectarine with ginger and a fresh acidity. The palate is light and zippy with good minerality. Subtly sweet, lush and refined. A fleshy, ripe wine with a rich, unctuous mouth-feel and a great finesse. An ideal partner for foie gras, Roquefort cheese or as an aperitif.

Château Haut Mayne is located on a plateau in Preignac, just down the road from the village of Sauternes. Haut-Mayne is owned by the Roumazeilles family, who also owns the nearby Château Grillon. The Haut-Mayne vineyard is comprised of 25 acres planted on clay and limestone. The grapes are hand-picked during three or four passes through the vineyards, with a further sorting just before pressing. After being completely destemmed, the grapes are placed in a hand operated basket press, where the juice then runs into cement tanks or barrels. The macération is relatively long. Traditional winemaking in thermo-regulated concrete vats and in barrels. Aged in barrels, of which 25% are new each year. The final blend is normally 85% Sémillon and 15% Sauvignon Blanc. Bottling takes place after approximately 18 months in wood.

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Tasting Note:

CHÂTEAU HAUT-MAYNE SAUTERNES

Semillon & Sauvignon Blanc. Aromas of candied pineapple & apricot with honey & citrus peel; flavors of citrus, apricot, nectarine & ginger; fresh acidity & good minerality; subtly sweet, lush & refined; fleshy, ripe & rich; great finesse.

Shelf Talker:

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