



CHATEAU
GRAND MAYNE
grand cru classé

2003

SUPERFICIE

AREA OF PRODUCTION

17ha
43 acres

GÉOLOGIE

TERROIR

Côteau argilo-calcaire et pied de côteau d'argile et sables anciens sur argile
Slope clay and limestone and foot of the slope clay and old sand on clay

ÂGE MOYEN DES VIGNES

AVERAGE AGE OF THE VINES

35 ans
35 years

RENDEMENT

YIELD

18hl
18ha

VINIFICATION

Cuves bois et inox thermo-régulées
Wooden and stainless steel tanks with temperature control

ÉLEVAGE

AGEING

14 mois en barriques (65% neuves - 35% 1 an)
14 month in barrels (65% new - 35% 1 year)

ALCOOL

ALCOHOL

13,5% vol.

ASSEMBLAGE

BLEND

80% Merlot
15% Cabernet Franc
05% Cabernet Sauvignon

PRODUCTION

16.800 bouteilles / 1.400 caisses
16.800 bottles / 1.400 cases

**Robert Parker
THE WINE ADVOCATE**

The 2003 from Grand-Mayne, which has put on weight since bottling, will no doubt be controversial since it is extremely ripe. It is one of the few offerings from this vintage where one can see the exotic, almost over-the-top characteristics some critics suggest are commonplace in this year. A sleeper of the vintage, it is a sexy, broad,

fleshy, low acid wine with an expansive texture, a flamboyant, ostentatious bouquet of plums, figs, sweet blueberries, and jammy blackberries, and noticeable, but silky tannin. This sex-pot is best consumed during its first 7-10 years of life. 90/100. April 2006.

LA REVUE DU VIN DE FRANCE

CHATEAU GRAND MAYNE ***(*)
Nez fondu et élégant, avec un joli fruit mûr, des notes de freesia ; bouche offrant beaucoup de gras et de profondeur, tanins assez fermes mais de la suite.