

CHÂTEAU HAUT-MAYNE

AOC Graves Blanc
2018



Well-known property belonging to the Famille Boyer since 1971. Catherine Boyer runs this quality terroir with a great passion. Christophe Blanchet as vineyard manager and Henri Boyer, her brother, as oenologist.

GENERAL TECHNICAL INFORMATION

Terroir:

The vineyard of Château Haut-Mayne grows on the gravel plots left bank of the Garonne River, 35 km South of Bordeaux.

Rounded and polished gravel is found on the surface. The substratum is calcareous and sandy soils unite the whole.

Size of the vineyard : 10 ha

A high planting density : 5500 vines/hectare.

Average age of the vines : 35 years

Production:

Average yield : 54hl / ha

Volume : 1000 cases

Vinification and maceration :

- After gradual pressing juices ferment in stainless steel tank at low temperature.
- 2 months barrel ageing for the Sémillon.
- Ageing on the lees, in stainless steel tanks for the Sauvignon Blanc

TECHNICAL FEATURES OF THE 2016 VINTAGE

Harvest : from September 4th

Final alcohol content : 13 % alc. by volume

Blending 2018:

60% Sémillon; 40% Sauvignon Blanc

Tasting notes:

Pale yellow with brilliant green highlights. Pleasurable nose of white flowers, white fruits and tropical fruits. Supple attack leading into a full, fresh and fruity palate. Well-balanced. A seductive, crunchy Graves

Vignobles Famille Boyer

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