



## **Château Grand Mayne Vintage 2024 *en Primeur***

This vintage will still have the merit of pushing us to our limits with an intense but technically interesting start to the season. Following a very rainy winter, the season was able to begin with plenty of water up until June. Then, we were fortunate to finally experience a dry and sunny summer, which gave new life to both the grapes and the teams working in the fields. We had only 35mm of rain during July and August, which allowed the grapes to ripen slowly.

The harvest was more traditional, with the Merlot being picked at the end of September and a second harvest for the Cabernets in early October. We were able to take advantage of the last warm days of October to harvest our Cabernets as late as possible.

In the end, we find the juices and wines to be crisp, well-balanced, with a beautiful harmony between acidity and structure. The ongoing aging process will further refine the tannins and perfect this balance.

### **Technical Data**

Dates of Harvest : Merlot : from September 25th to 30th Cabernets : from October 8 to 10th

Average age of the vineyard : 30 years

Blend : 70% Merlot, 30% Cabernet Franc

Alcohol : 13,7 %

pH : 3,45

Yield : 30hl/ha

Winemaking : 40% new barrels, 40% one and two year's old barrels et 2 ans, 20% wooden vats

Growing : 40% new barrels, 40% one and two year's old barrels et 2 ans, 20% wooden vats

Production Grand Mayne : 45.000 bottles (3750 cases)