

CHÂTEAU
FRANC MAYNE
GRAND CRU CLASSÉ - SAINT-ÉMILION

2022



Surface	7 hectares of which 5.68 ha in production.
Terroir	Limestone plateau, hillside clay, sand on clay
Average age of the vineyard	20 years
Grape varieties	100% Merlot
Harvest	From the 2 nd to the 9 th of September
Ageing	50% new barrels - 45% casks – 5% amphoras
Yield	37 hl/ha
Degree	14.5% vol.

Franc Mayne 2022 was born between the 2nd and the 9th of september. The earliest in Franc Mayne's history.

A new heroic vintage punctuated by now traditional spring frost, tricky month of June followed by a heat wave plus drought during summer.

And so a never seen earliness due to our 100% merlot blend and a lack of rain during the whole season. A proof if needed : the under ground quarries stopped weeping!

However, the vineyard hold firm and the Merlot defies all expectations !

A perfect rippening balance is reached early september thanks to our resilient terroirs and also because we adapt each action to support the vines, their leaves and their fruits in these extreme conditions.

So why should we wait more?

Thus we picked!

And the result is an opulent wine with a delicate balance between the powerful caused by this arid context and the energy which makes Franc Mayne identity.

During the week of harvest we also had the result of the decennial classification and the obtention of our organic label. So we can be proud to assert that Château Franc Mayne 2022 will be exceptional and **ORGANIC** !

“The nose surprises with the freshness of the fruit and its intensity. We recognize cherry, raspberry, associated with more floral notes.

On the palate, we come back on the cherry, with a minty freshness and a hint of salinity. The touch of the tannic frame is fine and silky with a nice concentration. All punctuated by a remarkable vivacity and energy. A great Franc Mayne!”

Sophie Mage, Winemaker

