



Château Grand Mayne Vintage 2022 *en Primeur*

An amazing vintage !

"2022 is truly amazing! We went through all the feelings, from blooming to the harvest, this vintage will have us first stressed, anxious, scared and then hopeful, surprised and finally fulfilled.

The now traditional episodes of spring frost still very early and strong last April were followed by the hottest season since 1946! also with a drought record this year!

These elements, which unfortunately become commonplace year after year, worried us a lot and we arrived at the dawn of the harvest very anxious.

In the end, despite these exceptional conditions, the result is incredible.

Our clay and limestone terroirs are real sponges and have therefore reacted as a perfect water regulator. Wonderfully regulating the water supply of the plant.

The harvest, the second earliest since the family acquisition in 1934, took place from September 8 to 20.

The balance between matter, acidity and sugars are exceptional.

The result is a Grand Mayne with a very silky and velvety texture and a suave and extremely long mouthfeel. A mature fruit, racy, all-in elegance.

Made from a blend of 75% Merlot and 25% Cabernet Franc, this 2022 vintage will undoubtedly be one of the vintages that will mark the history of Grand Mayne."

Jean-Antoine Nony, co-owner and general manager

Under the sign of the sun

“The 2022 vintage was a complicated vintage to grasp. The vine cycle begins 15 days late compared to 2021 (at the end of March). We had a short period of frost from April 1 to 5 but without noticeable damage. Flowering was perfect with great conditions (from May 16 to 24). This speed of flowering is certainly related with the low level of water in the soil followed by a long very dry and hot period until the end of 2022. 2022 bring us 440mm of water while the average is 850mm. The sanitary conditions of the grapes has always remained very good without cryptogamic risk but making us fear imbalances in the vine at the time of harvest. We picked the grapes from September 8 to September 20 seeking to get an aromatic peak. The great surprise is revealed at the end of the alcoholic fermentations with great balance between alcohol (14,5%) and pH (3,7).

Gentle vinification and fermentation with very regular tastings so as not to brutalize the pips and the skins.

The wines have been running off in October and the malolactic fermentations were done for 60% in barrels and 40% in vats.”

Pierre-Yves Petit, Technical manager and winemaker

Données Techniques

Harvest : Merlot : 8 to 15 September Cabernets : 16 to 20 September

Age of the vineyard : 30 ans

Blend : 75% Merlot, 25% Cabernet Franc

Alcohol : 14,5%

pH : 3,7

Yield : 41hl/ha

Malolactic fermentation : 60% new oak barrels, 40% vats

Ageing : 60% new oak barrels, 40% one year old barrels

Production Grand Mayne : 60.000 bottles (5000 cases)