

CHÂTEAU LA CROIX DU MAYNE

BORDEAUX AOC 2015

BRONZE MEDAL MACON

GRAPE VARIETIES :

60 % Merlot
20 % Cabernet Sauvignon
20% Malbec

PRODUCER :

Mr Nathael Suils

VINEYARDS :

The vineyards of Château La Croix du Mayne have been cultivated by the same family for the past 3 generations offering a great consistency and development to take full advantage of their great location.

VINIFICATION :

Traditional method with a control of the temperatures and a fermentation of the skins of four weeks. The wine ages then in oak barrels for a little while before going in cement vats.

TASTING NOTES :

Great ruby color. The wine offers an elegant nose of red fruits aromas fresh and bold. The palate then experiences the fleshy cherries, full mouth feel and melting tannins.

