

Château Haut-Mayne



SAUTERNES BORDEAUX, FRANCE

Tucked into the southwest quadrant of Bordeaux about 25 miles from the city of Bordeaux lies the wine-growing region of Graves, which is known for both red and white wine production. Within Graves, there are two neighboring sub-regions, Barsac and Sauternes, which cling to the southwestern side of the Garonne River and curve around the Ciron tributary as it cuts through the two appellations.

The two rivers provide a unique microclimate that welcomes cool morning fog and sunny, warm afternoons while allowing noble rot to flourish.

Sauternes represents the sweeter side of Bordeaux and is made from the region's rare white grapes. Built on the thin-skins of Sémillon with a bit of bright acidity, generously donated by Sauvignon Blanc, Sauternes (and Barsac) make exceptional dessert wines that share a particular affinity for oak and will age for several decades.

DESIGNATION

CHÂTEAU HAUT-MAYNE | SAUTERNES

VARIETY

96% Semillon, 4% Sauvignon Blanc

VINEYARD

Located on a plateau in Preignac, abutting the village of Sauternes just 3 km from the famed Châteaux d'Yquem and Lafaurie Peyraguey. The estate is 13.52 hectares on soils that are more clayey than calcareous. 96% Semillon and 4% Sauvignon Blanc.

PROCESS

Hand-picked at full ripeness in 3 to 4 selective passes depending on vintage. 100% destemming with traditional into temperature-controlled concrete vats and barrels for a long maceration and fermentation. Aged 12 to 18 months, entirely in oak casks, 25% new each year.

TASTING

A fleshy and ripe wine with candied fruit aromas and the great finesse that classifies it amongst the best value for money of Barsac and Sauternes. Pairs beautifully with foie gras, Roquefort or as an aperitif.

WINERY

Haut-Mayne, located on a plateau in Preignac in the northern part of the Sauternes appellation, is owned by the Roumazeilles family, who also owns the nearby Château Grillon.