



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château Grand Mayne 2023, Grand Cru St Emilion 6 x 75cl

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<b>Price</b>	£162.00
<b>Code</b>	GRAN220

Owned by the Nony family since 1934, now run by the third generation Jean-Antoine, Château Grand-Mayne exemplifies the values of authenticity and classic simplicity.

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### Tasting Notes:

Grand Mayne is one of the stars of the appellation this vintage - dark, dense and smoky on the nose, lush black fruits combining with a fragrant red cherry note. The wine is intense, charming and pure, building with firming tannins and a note of cocoa powder and raspberry, balanced by a fine freshness. Powerful, concentrated and rounded on the finish.

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Specification	
<b>Vinification</b>	Yields of 49hl/ha. Aged in 50% new oak barrels and 50% in one year old barrels for 18 months.
<b>Size</b>	6 x 75cl
<b>Drinking Window</b>	Drink from 2030 through to 2038
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	St Emilion
<b>Type</b>	Red Wine
<b>Grape Mix</b>	75% Merlot, 25% Cabernet Franc
<b>Genres</b>	En Primeur, Fine Wine
<b>Vintage</b>	2023
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château Grand Mayne
<b>Producer Overview</b>	Located north-west of the town of St-Emilion, this Château was built in 1767 and since 1934 has been owned and run by the Nony family with Jean-Pierre Nony at the helm since 1975. With 19 hectares of vineyards, the Château is superbly sited on the edge of a limestone plateau, where the soils are rich in clay, limestone and iron. This vintage saw yields of only 39hl/ha.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Great paired with duck breast with bacon, cabbage and balsamic dressing.