

Winemaker: Château du Mayne

Region: Bordeaux



Location: Cérons

Graves Blanc

CHÂTEAU DES MAYNE



Appellation: AOP Graves

Varietals: 70% Sémillon, 15% Sauvignon Blanc, 15% Sauvignon Gris.

Vinification: Gentle pressing by stages, then fine and precise settling. Cold stalling for 1 to 7 days. Fermentation in thermo-regulated stainless-steel vats. Stirring and racking.

Vine age: 25 years.

Aging: On the lees for 6 months in stainless-steel vats.

Vineyard/Terroir: Mixed gravel soil with sand and small stones resting upon a subsoil of ocean limestone.

About the winemaker:

Caroline and Xavier Perromat officially took over the Chateau du Mayne in 2012, though the estate has been in the Perromat family for several generations.

It was the first property acquired by Jean Perromat, who went on to become the head of the Syndicat des Vignerons de Cérons.

The 4-hectare domaine is surrounded by woods and has a deep gravel soil above a sublayer of limestone rich in marine starfish fossils.

The wines are a reflection of the smallest appellation in Bordeaux - Cérons, a subregion within Graves that also produces sweet, botrytis-laden wines.

Before taking over the Chateau du Mayne, Xavier worked with his extended family at the domaine, and Caroline worked at Chateau Haut-Bailly.

The winemaking reflects their desire to stay true to the tradition of Bordeaux, and create terroir-driven wines that offer great elegance and value.