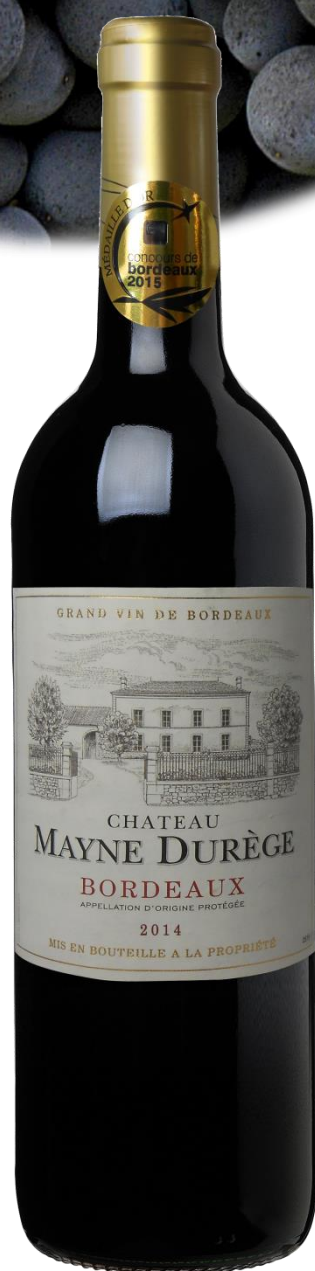


# Château Mayne Durège

**Bordeaux - Appellation d'Origine Protégée**



## Soil

The well draining soils in this area are limestone. Bordeaux region is well known for its mild climate along with the long hours of sunshine and heat in the ripening season. These local geological and geographic aspects guarantee the best conditions for grapes to mature perfectly.

## Vinification

Yield mastering, polyphénol analysis, traditional Bordeaux Wine- making, temperature mastering, pneumatic pressing

## Grape varietales

The wine is a classic blend of Merlot, Cabernet Sauvignon and Cabernet Franc grapes.

## Ageing

In stainless steel vats during 6 months before bottling. Storage in temperature-controlled cellars before commercialization

## A quick history of Château Mayne Durege

The 15 hectares of vineyard of Château Mayne Durège was a family business owned by three brothers Durège in the 18<sup>th</sup> century. The first brother decided to continue the wine growing business, the second one set up as a cooper in Pessac sur Dordogne, and the third brother became a soldier and took part in all Napoléon's campaigns. The vineyard is located on limestone hills in the valley of the Dordogne, and it still belongs to the descendant of Durège brothers who gave their name to the village that appeared around the chateau.

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## Tasting notes

A bright ruby color with purple to violet overtones. The fragrance of red fruits and black currant transcends into flavors of black cherry complemented by swirls of blackberry. Full, pleasantly tannic taste and a smooth and lingering finish.

Classic Bordeaux in a traditional style; with nice balance for drinking now and over the next few years.

## Serving tips

Serve "Chateau Mayne Durège" at room temperature.

This is a good bottle of wine which will be excellent with any grilled meat and spicy sauced meat. If you love sipping red wine, this would be a favorite to be enjoyed with a medium hard cheese.

