

# Château Maine Blanc

## Blaye-Côtes de Bordeaux

*Deep purple colour – Intense nose of red fruit mixed with slight oaky notes. Fleshy, rich and fruity with a good backbone.  
To enjoy over grilled steaks, game and strong cheeses.*

**LOCATION:** The vineyard is located near the village of Cars , on one of the highest hills of the region of Blaye. The slopes are really well-oriented and the proximity of the Gironde rive naturally regulates the differences of temperatures.

**VINEYARD AREA:** 5 hectares.

**SOIL:** Clayey-calcareous

**GRAPE VARIETALS :** 85% Merlot, 10% Malbec, 5% Cabernet Sauvignon

**AVERAGE AGE OF THE VINES:** 30

**WORK IN THE VINES AND HARVEST:** Techniques respectful of the environment and the soil. Vineyard converting to organic agriculture (green fertilizers from cereals, organic and phytotherapy treatments) – Deleafing in June on the east side. Green harvest mid-july.

Hand-picking by night and manual sorting out.

**VINIFICATION:** Cold Maceration before fermentation. Traditional vinification in concrete vats between 27 and 30°. Vatting between 20 and 30 days and regular pumping over.

**AGEING:** In vats and barrels of one and two years.

