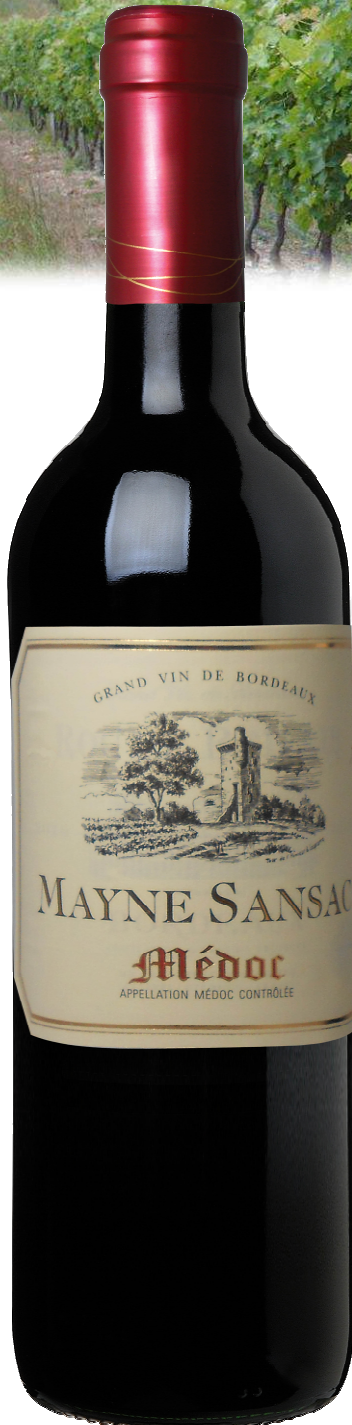


Mayne Sansac

Medoc - Appellation d'Origine Protégée



Soil

Clay, Limestone

Vinification

Traditional Bordelaise through temperature controlled maceration.

Grape varietals

Cabernet Sauvignon, which is predominant, with Cabernet Franc and Merlot

Ageing

Early Bottling to give the ripeness of the grape. Keep it for 2 to 5 years to taste the finesse and the complexity of aromas.

Tasting notes

The traditional qualities of Médoc wines have been recognized since ever and they are very much sought after connoisseurs. A typical round and generous Medoc, well balanced in structure with lovely red fruits aromas.

Serving tips

Best served between 16 and 18° C. Powerful and expressive, it specially goes well with red meat, venison and cheeses.