



# HOUSE OF TOWNEND

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## Château Grand Mayne 2022, Grand Cru St Emilion

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<b>Price</b>	£65.00
<b>Code</b>	GRAN210

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:

A fresh and vibrant bouquet, the mouthfeel is very silky and velvety in texture with intense ripe plum fruits all enveloping. The tannins are grippy but there is an all round racy elegance that provides a perfect balance.

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Specification	
<b>Vinification</b>	Yields of 41hl/ha. Aged in 60% new oak barrels and 40% in one year old barrels for 18 months.
<b>ABV</b>	14.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2030 through to 2038
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Saint-Émilion
<b>Type</b>	Red Wine
<b>Grape Mix</b>	75% Merlot, 25% Cabernet Franc
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2022
<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.