



HOUSE OF TOWNEND

Château Grand Mayne 2025, Saint Emilion Grand Cru Classé 6x75cl

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| Price | £165.00 |
| Code | GRAN230 |

This is a very well sited Château, lying some 55-60 metres above the valley floor on 2 separate terroirs - compacted clay & limestone and gravel with a vine density of around 5500-7000 vines per hectare depending on the age of the vine and the gradual replanting program. The yield in 2025 was 40hl/ha, so considered a success!

Tasting Notes:

Rich, elegant and well structured, deeply coloured and immediately forward with crushed black fruits spiked with fresh raspberry, plum and red cherry. The oak is evident but supports the fruit and the wine is fresh and vibrant throughout. Long and intense in the mouth. Interesting hint of ginger and spice over the fruit and showing svelte and rounded tannins.





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| Specification | |
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| Vinification | Harvest 4th-18th September. Yield 36hl/ha. Aged for 18 months in 40% new oak barrels. 40% in 1 year barrels and 20% wooden vats. Alc 13.5%. October with a yield of 30hl/ha. Aged in 40% new oak. |
| Size | 6x75cl |
| Drinking Window | Drink from 2032 through to 2040 |
| Country | France |
| Region | Bordeaux |
| Area | Saint-Émilion |
| Type | Red Wine |
| Grape Mix | 62% Merlot, 38% Cabernet Franc |
| Genres | En Primeur, Fine Wine |
| Vintage | 2025 |
| Body | Rich, round and full flavoured |
| Producer | Château Grand Mayne |
| Producer Overview | 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. |
| Closure Type | Cork |