



Filia
DE
GRAND MAYNE
Saint-Emilion Grand Cru

2010

ORIGIN

Filia de Grand Mayne is the second wine of Château Grand Mayne.

Filia comes from the latin who means daughter and by extension which express the « filiation » between this cuvée and Château Grand Mayne.

SELECTION

The wine is made and aged with the same stringent quality requirements as the Château Grand Mayne : ploughing, leaf stripping, crop thinning, hand picking, vinification in temperature-controlled stainless steel vats, ageing in new barrels and one year old barrels used for the previous vintage of Grand Mayne.

The wine comes from vats not selected for the main wine : vats from young vines (under 20 years) and vats from a grape variety that was less successful for the given vintage.

WINEMAKING

Traditional in oak and stainless steel tanks with temperature-controlled

AGEING

14 months in barrels (50% new)

ALCOHOL

15% vol.

BLEND

90% Merlot
05% Cabernet Franc
05% Cabernet Sauvignon

QUANTITY PRODUCE

1,350 cases