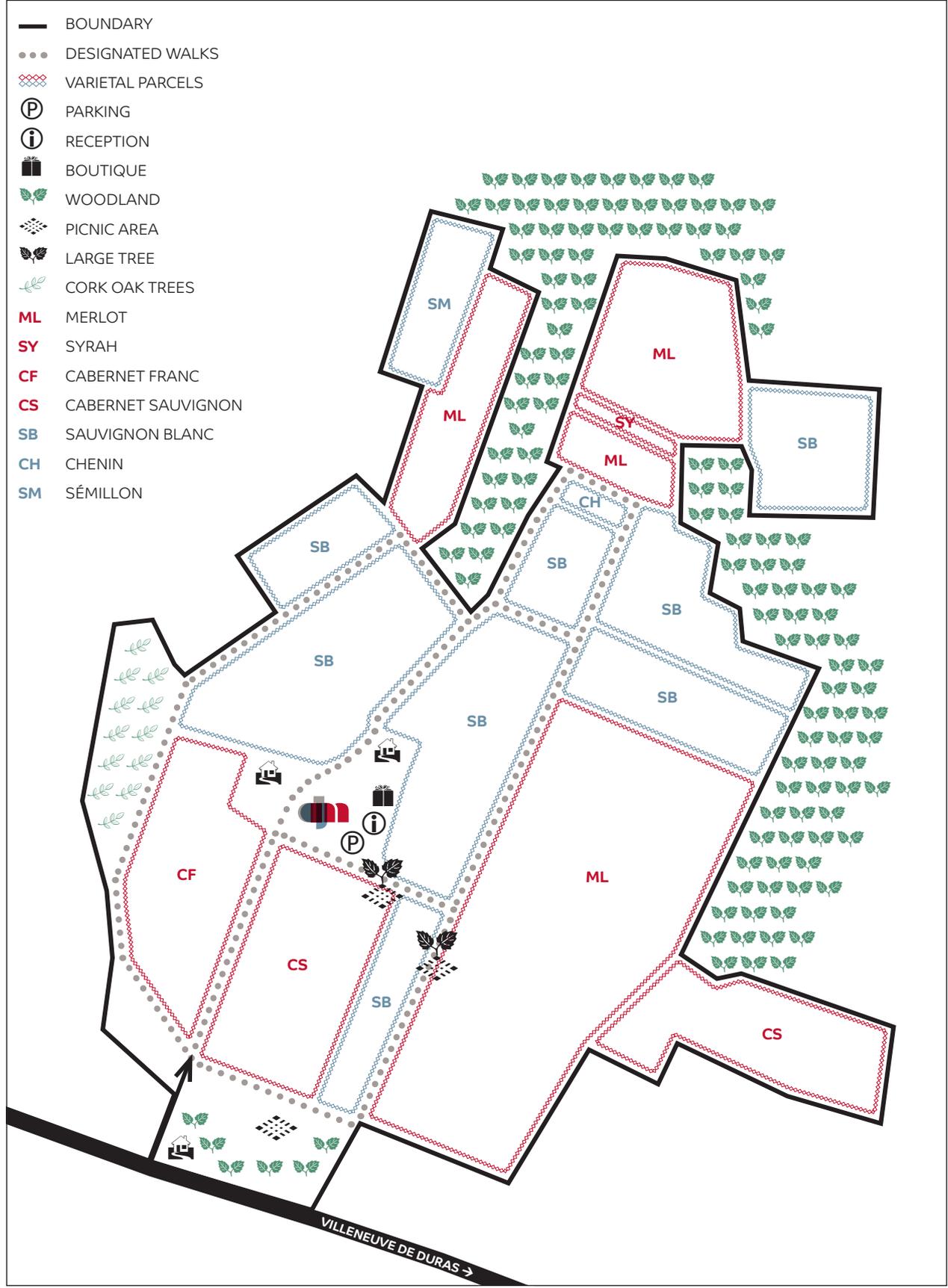


VINEYARD MAP





DOMAINE DU GRAND MAYNE

WELCOME TO GRAND MAYNE

We hope you enjoy the ambience and atmosphere of our estate and vineyards.

Please be aware that we are a working vineyard and check before setting off on your walk as there may be areas that we advise you to not visit while work is underway. While you are welcome to walk anywhere else, we'd also be grateful if you would refrain from handling the vines and do watch out for snakes, especially in the longer grass.

OUR CALENDAR

Depending on when you visit, the following is a small list of things to look out for.

April The buds left after winter pruning start developing in April when temperatures reach about 10° C.

May Soon after bud break, leaves start to separate and tendrils begin to be visible. Late frosts are now of great concern. We need to remove the shoots and the buds we don't want, to reduce yields and improve the quality of the future wines.

June/July Between 6 and 10 weeks after bud break the flowering of the vine begins with the appearance of tiny caps of fused petals. They will soon be pollinated to create the berries! Sauvignon and Merlot are the first to bud and ripen, Cabernet the last.

The size of the eventual crop depends on the success of pollination, and good weather is important during flowering. We are also busy raising the wires to deal with the growth.

August By August the bunches are established and ripening begins. We will have cut bunches from the vines before ripening if there are too many, as we remain keen to produce less of better quality.

September/October Harvest time! We review the level of ripeness of the grapes regularly to ensure we pick at the very best time usually between early September and end October depending on the variety.

December/March Pruning, replacing the wooden posts and wires, preparing the land, tying the vines to the wire.

SOILS

The vineyard is limestone and clay. Sauvignon and Merlot are mostly planted on clay, and the Cabernets on limestone. The clay helps to give freshness and the limestone structure and richness.

GRAPES

A young vine cannot produce grapes for wines for 3 years but our vines are an average of around 28 years of age. We have a programme of replacement as vines age, so you will see some young vines among the rows.

Our white grapes

Sauvignon Aromatic, extremely refreshing, when young, the best wines also age quite well. Its original home was the Loire in Sancerre and Pouilly sur Loire. Not good in very hot climates it has also found a good home in Bordeaux and surrounding vineyards where it's often blended with Sémillon.

Sémillon Responsible for some fine oaked dry wines in Bordeaux where it's often blended with Sauvignon, it has also found a home in Australia's Hunter Valley. As well as excellent dry whites, its thin skins can be susceptible to the botrytis mould that can concentrate the grapes and result in the finest of sweet wines.

Chenin Grown lots in the Loire, California and South Africa. Like Sémillon can attract the botrytis mould and produce great sweet wines and at its best it also makes slightly honeyed dry wines.

Our red grapes

Cabernet Sauvignon Synonymous with top quality reds, Cabernet is a late ripening variety which is grown extensively in the vineyards of the Medoc. Its tiny dark berries can produce a remarkable balance of colour, flavour and tannins, and with careful winemaking and barrel ageing it can produce some of the longest living and most intriguing reds of all. Often blended with Merlot and Cabernet Franc.

Cabernet Franc The less intense, softer cousin to Cabernet Sauvignon which, due to its earlier ripening has been planted as an insurance policy in the Medoc and St Emilion. Also widely planted in the Loire.

Merlot Cabernet Sauvignon's traditional paler, fleshier and softer blending partner. Easier to ripen in cooler vintages, it has bigger berries and thinner skins and therefore produces wines with less tannic and more opulent wines.

Syrah Also known as Shiraz, at one time used to give colour and body to the wines of Bordeaux, its spiritual home is the northern Rhône, although it's now grown throughout the world. More spicy and when it's well worked, it can be very interesting and very complex.