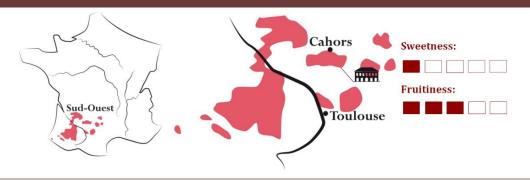
CHÂTEAU CROIX DU MAYNE

AOP CAHORS SUD-OUEST





Croix du Mayne was rated #53 in the TOP 100 WINE SPECTATOR 2008

<u>Domain history</u>:

The family Pelissié has owned this land for generations, but the Pelissié are only been working the vineyards for two generations. Today it is the great son of the family: François who is taking care of the vineyard and the vinery.

Terroir:

The Croix du Mayne is a vineyard of 20 hectares situated on a gravelly soil on a second terrace of the Lot Valley, exposed south, southwest.

Vinification:

The cultivation is traditional with a total control of the yield, by thinning out. Wine for laying down, barrel-aged during 12 months, to be tasted right now but that will improve during bottle ageing.

<u>Tasting notes</u>:

Very pure-tasting and well-structured, with dark fruit flavors, and plenty of minerally notes. Long finish of soy and plum sauce.

Food Pairing:

Croix du Mayne is ideal with red meat, cheese and all the cookery from the South-West of France.







