



DOMAINE DU GRAND MAYNE



Grand Mayne AOP Côtes de Duras Réserve Sauvignon Sémillon 2016

Terroir :

Clay and limestone soil on the hilltops of the Côtes de Duras.

Grapes :

Sauvignon blanc 95%
Sémillon 5%

Vinification :

Nocturnal harvest with selective sorting. Direct pressing. Long barrel fermentation. Attention to the flavor and freshness. Matured 7 months in barrels (1/4 new) on fine lees with moderate stirring.

Tasting :

The beautiful balance between richness and freshness goes perfectly with an exceptional minerality this year.

Food matching :

Prawns with saffron, fish in sauce, sushi, risotto, foie gras, white meat (veal, roast chicken ...), goat or ewe cheese.

Vegan friendly:

Yes

Cellaring :

From 3 to 10 years and more.

ABV:

13.5%

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