



DOMAINE DU GRAND MAYNE



Grand Mayne AOP Côtes de Duras Réserve Sauvignon Sémillon 2017

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 flavor and freshness. Matured 7 months in French oak barrels (1/4 new, mix of 225, 300, 400 & 500 litres) on fine lees with moderate stirring.

Tasting :

With a beautiful balance, this Grand Mayne Réserve white 2017 has scents of grapefruit and squeezed lemons, with a touch of lime leaves and minerality. The palate is medium-bodied, crisp and clean with great intensity and a long racy finish.

Food matching :

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

Cellaring :

From 3 to 10 years and more.

ABV: 13.5%

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