



DOMAINE DU GRAND MAYNE



## Grand Mayne AOC Côtes de Duras Sauvignon Blanc 2017

### **Terroir :**

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

### **Grapes :**

Sauvignon blanc 90 %  
Sauvignon gris 5%  
Sémillon 5%

### **Vinification :**

Nocturnal harvest with selective sorting. Direct pressing with skin contact maceration. Long fermentation at 18°C, protection at all stages. Attention to flavor and freshness. Aged in stainless steel vats.

### **Tasting :**

Intense and pure Sauvignon character on the nose. Citrus fresh on the palate, with delicate notes of passion fruits, and subtle nuances of mineral flavours. Well balanced - fresh and at the same time with a soft texture. The purity continues in a long, lingering vibrant finish.

### **Food pairing :**

Aperitifs, seafood, grilled fish, sashimi, tuna tartare, carpaccio of sea bream, fruit salad.

### **Vegan friendly:**

Yes

### **Cellaring :**

Up to 4 years

SARL GRAND MAYNE  
47120 Villeneuve-de-Duras, France  
Tel: 05 53 94 74 17  
Email: [domaine@grandmayne.net](mailto:domaine@grandmayne.net)  
Website: [www.domaine-du-grand-mayne.com](http://www.domaine-du-grand-mayne.com)