



DOMAINE DU GRAND MAYNE

Grand Mayne AOC Côtes de Duras Rosé 2017



Terroir :

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

Grapes :

Cabernet sauvignon 70 %
Merlot 30%

Vinification :

Nocturnal harvest with selective sorting. Direct cold pressing. Very light color extraction. Fermentation at 18°C, protection at all stages. Attention to flavor and freshness. Aged in stainless steel vats.

Tasting :

Beautiful pale pink colour. A fresh, delicate wine made with hints of strawberry and citrus freshness, that combines the vibrant character of the Cabernet Sauvignon with a hint of roundness brought by the Merlot. Dangerously easy to drink.

Food matching:

Aperitifs, seafood, grilled fish, sashimi, tuna tartare, carpaccio of sea bream, charcuterie, paella.

Vegan friendly:

Yes

Cellaring :

To be consumed within 2 years.

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