



DOMAINE DU GRAND MAYNE



Grand Mayne AOC Côtes de Duras Rose 2018

Terroir :

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

Grapes :

Cabernet sauvignon 60 %

Merlot 30%

Cabernet franc : 10%

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. Maybe the most beautiful colour ever at Grand Mayne for a rosé. A nice balance of aromas with red fruits and citrus. The hint of Cabernet franc brings beautiful floral aromas. A fresh, delicate provençal style rosé.

Food matching:

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

Vegan friendly: Yes

ABV: 13%

Cellaring :

To be consumed within 2 years.

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