



DOMAINE DU GRAND MAYNE



Grand Mayne AOP Côtes de Duras Réserve Merlot Cabernet 2017

Terroir :

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

Grapes :

Cabernet sauvignon 45%
Merlot 45 %
Cabernet franc 10%

Vinification :

Nocturnal harvest, with selective sorting. Individual plot selection. Cold pre-fermentation maceration. Long maceration. 12 months maturation in French oak barrels (1/4 new, mix of 225, 300, 400 & 500 litres).

Tasting :

Deep colour and ripe black fruit aroma. On the palate deep, intense, juicy, with elegant melted tannins. Very long and persistent with a beautiful structure and fabulous tension and energy that carries the wine.

Food matching :

Red meats, game, cheese (St Nectaire for example), chocolate.

Cellaring :

From 3 to 15 years.

ABV:

13.5%

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