



DOMAINE DU GRAND MAYNE



## Grand Mayne AOC Côtes de Duras Sauvignon Blanc 2018

### **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 :**

Loads of Finesse in this Sauvignon. Tropical aromas and fynbos, with a flintiness and an attractive minerality, complemented by some citrus tones. Well balanced, It shows a refreshing and crisp aftertaste, with a delicious and rich mouthfeel.

### **Food pairing :**

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

### **ABV:**

13%

### **Cellaring :**

Up to 4 years

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