



Grand Mayne AOC Côtes de Duras Reserve Sauvignon Sémillon 2015

Terroir:

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

Grapes:

Sauvignon blanc 95% Semillon 5%

Vinification:

Nocturnal harvest with selective sorting. Direct pressing. Long barrel fermentation. Attention to the flavor and freshness. Matured 7 months in barrels (1/4 new) on fine lees with moderate stirring.

Tasting:

An aromatic purity combining mineral notes with citrus flavors. The floral touch comes to seduce. In mouth, the well balance is surprising with freshness and length. A saline sensation comes to make us salivate on the finish!

Food matching:

Prawns with saffron, fish in sauce, sushi, risotto, foie gras, white meat (veal, roast chicken ...), goat or ewe cheese.

Vegan friendly:

Yes

Cellaring:

From 3 to 10 years and more.

SARL GRAND MAYNE 47120 Villeneuve-de-Duras, France Tel: 05 53 94 74 17

Email: domaine@grandmayne.net Website: www.domaine-du-grand-mayne.com