



DOMAINE DU GRAND MAYNE



Grand Mayne AOC Côtes de Duras Blanc Moelleux 2012

Terroir :

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

Grapes :

Sémillon 50%, Sauvignon Blanc 30%, Chenin 20%

Vinification :

Manual harvest with selective sorting. Individual plot selection. Long barrel fermentation. 24-month maturation in barrels (50% new).

Tasting :

Bright golden-yellow robe. Nose with notes of candied fruits (apricots) carried by freshness of citrus-zest aromas. Mouth a remarkable balance of freshness, roundness and sweetness.

Food matching :

Aperitifs, foie gras with figs, fried king prawns, roast chicken with confit of lemon, sweetbreads or medallions of veal with morel sauce and Sauternes, blue cheese, fruit tart, fruit salad.

Cellaring :

From 5 to 15 years or more

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