



DOMAINE DU GRAND MAYNE



Grand Mayne Dessert wine 2017

Terroir :

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

Grapes :

Sémillon 35%, Sauvignon Blanc 30%, Chenin 20%, Chardonnay 10%, Muscadelle 5%

Vinification :

Manual harvest with selective sorting. Individual plot selection. Long barrel fermentation. 18-month maturation in barrels.

Tasting :

Bright golden-yellow robe. Nose with notes of nuts and candied fruits (apricots) carried by freshness of citrus-zest aromas. A stunningly rich and complex dessert wine with enough acidity to brighten up the palate.

Food matching :

Aperitifs, foie gras with figs, sweetbreads or medallions of veal with morel sauce and Sauternes, blue cheese, fruit tart, fruit salad.

Cellaring :

From 5 to 10 years or more

ABV:

12.5%

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