



DOMAINE DU GRAND MAYNE



Grand Mayne AOC Côtes de Duras Revolution 2011

Terroir :

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

Grapes :

Merlot 90 %
Cabernet sauvignon 10%

Vinification :

Manual harvest and sorting. Individual plot selection. Cold pre-fermentation maceration. Vinification in 400-litre barrels. Long maceration. Barrel-matured for 12 months (1/2 new barrels)

Tasting :

Deep red color. Aromatic nose of red fruit, coffee and chocolate accompanied by slight toasted notes. Balanced palate with plenty of roundness and fruitiness. Lingering finish.

Food pairing :

Foie gras and truffles in puff pastry, seared foie gras, red meats, game, chocolate

Cellaring :

From 3 to 10 years or 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