



DOMAINE DU GRAND MAYNE

Technical Summary: Rosé

Appellation	Côtes de Duras.
Terroir	Clay and limestone.
Grape variety	Cabernet Sauvignon, Merlot.
Age of vines	25 years.
Winemaking	Made by direct pressing after a very light and cold skin maceration to extract flavours, with a pale and beautiful colour. Fermentation around 18°C for 3 weeks. Everything is done to make a beautiful fresh, pale and bright rosé with lot of fine flavours
Ageing	Within 2 years of harvest
Tasting	Beautiful pale pink with a fresh and delicate bouquet of flavours from citrus to strawberry with a hint of fragrant flowers.
Food matching	As an aperitif, with seafood, barbeque and white meat.
Drink or lay down	Keep for 1 or 2 years
Drinking temperature	10 - 12 degrees Celsius.