



DOMAINE DU GRAND MAYNE



GRAND MAYNE

AOC Côtes de Duras

Réserve

Sauvignon Sémillon 2018

TERROIR

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

GRAPES

Sauvignon blanc 95%
Sémillon 5%

ABV

13.5 %

VINIFICATION

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

TASTING

This 2018 vintage is a perfect in-between of the 2016 & 2017... Less fullbodied than the previous vintage but with a nice freshness and tension. A very fine palate that evolves to floral and mineral notes.

FOOD MATCHING

Saffron King prawns, fish in sauce, sushis, risotto, foie gras, white meats, sheep & goat cheese.

CELLARING

From 3 to 10 years and more.

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