



DOMAINE DU GRAND MAYNE



GRAND MAYNE

AOC Côtes de Duras

Réserve

Sauvignon Sémillon 2019

TERROIR

Most of the Sauvignon from limestone blended with a bit of the oldest Sauvignon of Grand mayne on clay.

GRAPES

Sauvignon blanc 97%
Sémillon 3%

ABV

14 %

VINIFICATION

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

TASTING

This vintage is superb. Yellow plums, passionfruit and greengage are kissed with toasty oak notes and framed by bracing acidity. A lingering, mouth-watering finish with a touch of jalapeño pepper spice makes it exquisite.

FOOD MATCHING

Thai chili sauce or a green pea, asparagus and mushroom risotto, white meats, sheep & goat cheese.

CELLARING

From 3 to 10 years and more.

SARL GRAND MAYNE

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