



DOMAINE DU GRAND MAYNE



GRAND MAYNE FUSION 2017

Terroir :

Clay on the top of the hill

Grape :

Syrah 100%

Vinification :

Manual harvest and sorting. Individual plot selection. Cold pre-fermentation maceration. Syrah fermented in stainless steel tanks and aged in 400 litre oak barrels for 12 months.

Tasting :

A wonderfully complex yet accessible Syrah. Vividly aromatic, rising from the glass in a very big way. Notes recall blackberry, cherry, olives, licorice and swirls of black pepper. Good levels of acidity ensure this is a wonderful food wine.

Food matching :

Guinea fowl with Truffles, Game, Leg of lamb, Tapenade

Cellaring :

From 3 to 10 years.

ABV:

14%

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