



DOMAINE DU GRAND MAYNE



GRAND MAYNE FUSION 2018

Terroir :

Clay and limestone soil

Grape :

33.3% Sauvignon Blanc

33.3% Chardonnay

33.3% Chenin

Vinification :

Manual harvest and sorting. Individual plot selection. Fermentation and ageing during 12 months in 500 litre barrel.

Tasting :

The palate reveals a delicious fusion of fleshy volume and nervy freshness. Precise aromas flow into citrus fruits and a delicate mineral note. Simply majestic: intense, enfolding, and elegant, with a near-endless finish.

Food matching :

Prawns with saffron, fish in sauce, sushi, risotto, foie gras, white meat (veal, roast chicken), goat or ewe cheese.

Cellaring :

From 3 to 10 years.

ABV:

13.5 %

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