



DOMAINE DU GRAND MAYNE



available with screw top

GRAND MAYNE

AOC Côtes de Duras
Rosé 2021

TERROIR

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

GRAPES

Cabernet sauvignon 40 % - Merlot 40% - Cabernet Franc 10% - Sémillon 5% - Sauvignon Blanc 5%

ABV

12 %

VINIFICATION

Nocturnal harvest with selective sorting. Direct cold pressing. Very light color extraction. Fermentation at 18°C, protection at all stages. Attention to flavor and freshness. Aged in stainless steel vats. Vegan friendly wine.

TASTING

“Better than ever”... The colour is luminous with a powdery pink robe, the nose is expressive and complex mixing citrus, yellow peach, and flowers. The wine is delicate on the palate. It's like a hug boosted by an exciting freshness. There's a surprising long aftertaste of strawberries and a final flavour of orange skin.

FOOD MATCHING

On its own or with salads, Thai food, sushi, or perhaps a lobster with an orange butter.

CELLARING

To be consumed within 2 years.

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