



DOMAINE DU GRAND MAYNE



*available with screw-tops*

## **GRAND MAYNE**

AOC Côtes de Duras  
Sauvignon Blanc 2020

### **TERROIR**

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

### **GRAPES**

Sauvignon blanc 98 %  
Sémillon 2%

### **VINIFICATION**

Nocturnal harvest with selective sorting. Direct pressing with skin contact maceration. Long fermentation at 18°C, protection at all stages. Attention to flavour and freshness. Aged in stainless steel vats. Vegan friendly.

### **TASTING**

2020 was one of our hottest vintages at Grand Mayne, but thanks to the beautiful terroirs we have, this vintage shows a nice thirst-quenching freshness. Very tropical at the nose, the wine is concentrated and well balanced with a light citrusy taste at the end, finishing with a subtle acidity.

### **FOOD PAIRING**

Aperitifs, seafood, grilled fish, sashimi, tuna tartare, carpaccio of sea bream, fruit salad.

### **ABV**

13.5%

### **CELLARING**

Up to 4 years

**SARL GRAND MAYNE**

47120 Villeneuve-de-Duras, France

Tel: 05 53 94 74 17

Email: [domaine@grandmayne.net](mailto:domaine@grandmayne.net)

Website: [www.domaine-du-grand-mayne.com](http://www.domaine-du-grand-mayne.com)