



DOMAINE DU GRAND MAYNE



**Grand Mayne
AOC Côtes de Duras
Reserve
Sauvignon Semillon 2012**

Terroir :

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

Grapes :

Sauvignon blanc 75 %
Semillon 25%

Vinification :

Nocturnal harvest with selective sorting. Direct pressing. Long barrel fermentation. Attention to flavor and freshness. Matured 10 months in barrels (1/4 new) on fine lees with moderate stirring.

Tasting :

Brilliant color. Complex nose with notes of citrus, exotic fruits, combined with floral aromas and finesse and subtle woodiness. Full mouth supported by a remarkable balance between full bodiedness and freshness. Lingering finish. Very good drinkability.

Food pairing :

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 or more

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