



DOMAINE DU GRAND MAYNE



## **Grand Mayne AOC Côtes de Duras Reserve Sauvignon Semillon 2013**

### **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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