



DOMAINE DU GRAND MAYNE



Grand Mayne AOC Côtes de Duras Réserve Sauvignon/Sémillon 2014

Terroir:

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

Grapes:

Sauvignon blanc 90%
Sémillon 10%

Alcohol degree: 13.5°

Vinification:

Nocturnal harvest with selective sorting. Direct pressing. Long barrel fermentation. Attention to flavor and freshness. Matured 6 months in barrels (1/4 new) on fine lees with moderate stirring.

Tasting:

Different to previous vintages with more fresh citrus fruits but perhaps less complex at this point in its development. More on the fruity side which will please many. Rich round and well balanced.

Food matching:

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

Cellaring:

From 3 - 10 years or more.

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