



DOMAINE DU GRAND MAYNE



Available in cork or screw top

GRAND MAYNE

AOC Côtes de Duras
Sauvignon Blanc 2019

TERROIR

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

GRAPES

Sauvignon blanc 95 %
Sauvignon gris 3%
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 flavor and freshness. Aged in stainless steel vats.

TASTING

A bit less citrusy than previous years, but more tropical, the Sauvignon 2019 is full of flavours and intense. Beautifully balanced, this is a very attractive wine.

FOOD PAIRING

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

CELLARING

Up to 4 years

ABV: 13.5%

VEGAN FRIENDLY: Yes

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