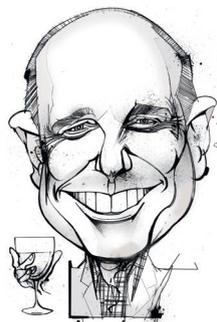


## SPECTATOR WINE | JONATHAN RAY



I have quite the spring in my step as I write and no, clever clogs, not just because of my regular mid-morning sharpener, satisfying and restorative though it was. What do you take me for? No, it's because I have nothing but good news to impart this week and I'm confident that your happiness is secure.

We have six very tasty, exceedingly easy-going wines on offer this week; we have an extremely generous 20 per cent discount on all bottles and — yippee! — our celebrated *Spectator* Winemaker Lunches are back with a bang, kicking off on Friday 17 September with many more to follow.

Our last such vinous knees-up in the boardroom before plague and pestilence struck was in March 2020 with the ever-urbane Philip Addis of Domaine du Grand Mayne, the very estate whose wines we're delighted to offer this week.

Grand Mayne is in the Côtes de Duras near Bordeaux, roughly halfway between Saint-Émilion and Bergerac. Once run-down and barely functioning, the property was restored in the 1980s and, thanks to two incredibly successful crowd-funding campaigns in the past few years, it's now going great guns, owned by some 900 canny wine lovers and producing seriously flavoursome wines at extremely modest prices.

The 2020 Domaine du Grand Mayne Sauvignon Blanc (1) is fresh, lively and concentrated with plenty of citrus and hints of nettles and cut grass. Well-judged lees contact adds weight to the wine and a tiny splash of Sémillon adds creaminess. Winemaker Mathieu Crosnier has worked in both the Loire and New Zealand so knows Sauvignon Blanc inside out and this is a beautifully-constructed, modestly-priced gem. £8.77 down from £10.96.

Thanks to eight months in oak barrel, both the 2017 Domaine du Grand Mayne Réserve Sauvignon/Sémillon (2) and the 2018 Domaine du Grand Mayne Réserve Sauvignon/Sémillon (3) are weightier and fuller than the entry level Sauvignon above. They have mouth-watering lemon/grapefruit notes, restrained ripe gooseberry fruit and a delectable smoothness in the mouth. We're offering both vintages because the subtle differences are fascinating, with the 2017 slightly broader than the 2018 and the latter boasting a slightly more saline finish.

Both are succulent and satisfying and both are £12.77 down from £15.96.

The 2020 Domaine du Grand Mayne Rosé (4) is a pale, pale pink blend of Cab Sauv, Merlot and Cab Franc. It's fresh and inviting with decent body — unlike so many rosés — and some seductive malolactic

*Six seriously tasty wines  
with a whopping 20 per cent  
off for Spectator readers*

creaminess and whispers of wild strawberries. I really rate this and found all I wanted was another glass. £8.77 down from £10.96.

The 2018 Domaine du Grand Mayne Merlot/Cabernet (5) is a complete joy, all succulence and spice and crammed with vibrantly fresh red and dark berries. Mathieu Crosnier reckons it's the best expression of this blend that they've made at the estate and it's deliciously drinkable,

especially when very lightly chilled. £8.77 down from £10.96.

Finally, the 2018 Domaine du Grand Mayne Réserve Cabernet/Merlot (6), a more complex and powerful version of the above, aged in a selection of differently sized and differently toasted oak barrels. It's a remarkably sophisticated drop for the price and if it came from a better-known appellation than the Côtes de Duras, you could expect to add at least another fiver to the price. £12.77 down from £15.96.

These wines are all such good value and perfect for summer gatherings and we all but sold out when we offered previous vintages last year. Grab them while you can and take advantage of Philip's very generous 20 per cent off. The mixed case has two bottles each of wine and delivery, as ever, is free.

For details about the return of our *Spectator* Winemaker Lunches, the *Spectator* Wine School and forthcoming online tastings, go to [www.spectator.co.uk/tastings](http://www.spectator.co.uk/tastings)

### ORDER FORM *Spectator* Wine Offer

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

Domaine du Grand Mayne UK, PO Box 257, Wantage, OX12 2FB

Tel: 0333 880 1021; Email: [richard.boden@grandmayne.net](mailto:richard.boden@grandmayne.net)

<i>Prices in form are per case of 12</i>				<i>List price</i>	<i>Club price</i>	<i>No.</i>
<b>White</b>	1	2020 Domaine du Grand Mayne Sauvignon Blanc, 13.5%	<del>£131.52</del>	£105.24		
	2	2017 Grand Mayne Réserve Sauvignon/Sémillon, 13.5%	<del>£191.52</del>	£153.24		
	3	2018 Grand Mayne Réserve Sauvignon/Sémillon, 13.5%	<del>£191.52</del>	£153.24		
<b>Rosé</b>	4	2020 Grand Mayne Rosé, 13%	<del>£131.52</del>	£105.24		
<b>Red</b>	5	2018 Grand Mayne Merlot/Cabernet, 13.5%	<del>£131.52</del>	£105.24		
	6	2018 Grand Mayne Réserve Cabernet/Merlot, 13.5%	<del>£191.52</del>	£153.24		
<b>Mixed</b>	7	Sample case, two each of wines 1-6	<del>£160.00</del>	£127.92		

Mastercard/Visa no. ....

Start date ..... Expiry date ..... Sec. code .....

Issue no. .... Signature .....

Please send wine to .....

Name .....

Address .....

Postcode .....

Telephone .....

Email\* .....

#### Total

Prices include VAT and delivery on the British mainland. Wines can be ordered using this form, by phone, or online at [www.domaine-du-grand-mayne.com](http://www.domaine-du-grand-mayne.com) using discount code SPEC20. This offer, which is subject to availability, closes on 18 September 2021.

**Terms and conditions:** This week's Wine Offer is managed by Domaine du Grand Mayne. For full details on its T&Cs, email [richard.boden@grandmayne.net](mailto:richard.boden@grandmayne.net).

**Contact permission:** I would like to receive up to date offers and communications from Domaine du Grand Mayne

I would like to receive up to date offers and communications from other carefully selected organisations