



DOMAINE DU GRAND MAYNE

Technical Summary: Reserve White (formerly Cuvée de Vendangeurs)

Appellation	Côtes de Duras.
Terroir	Clay and limestone.
Grape variety	Sauvignon Blanc & Semillon.
Age of vines	25 years.
Winemaking	A selection, hand picked, crushed and skin maturation for 20 hours. The alcoholic fermentation of the clear juice is carried out in French oak new barrels.
Ageing	The wines are left on their fine lees for 5 months with regular stirring before being clarified and prepared for bottling.
Tasting	Floral aromas with vanilla notes. Flavours of white fruits like pear, and some subtle hints of citrus and honeysuckle. Still fresh and perfectly balanced.
Food matching	Perfect as an aperitif, white meat, cheese and with seafood.
Drink or lay down	2 to 7 years.
Drinking temperature	12-15 degrees Celsius.