



# SEGUIN-MANUEL



Premier Cru

## ALOXE-CORTON Clos du Chapitre

### TERROIR

Clay, limestone, stones, located mid-slope facing South. 35-year-old vineyards close to the church and next to the Grand Cru area.

### WINEMAKING & MATURATION

Hand-picked and sorted out on a table, the grapes were then vatted for 18 days. After fermentation, the wine was matured in oak casks for 15 months (30% new oak).

### WINE DESCRIPTION

Dark ruby colour with purple nuances. The wine is powerful on the nose, with wild berry aromas, earthy nuances, toasted and spicy notes. On the palate, the wine combines fruit and mineral characters, that this terroir emphasizes. Well-structured, its tannins provide a long finish.

### WINE & FOOD

To be served with beef sirloin, roasted ham or mature cheese.

### AGEING POTENTIAL

At its best after 5 to 7 years.

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