



# SEGUIN-MANUEL



Grand Cru

## BÂTARD-MONTRACHET

### TERROIR

Located on the South side of the Côte de Beaune, in the Grand Cru area, mid-slope facing East. Clay and limestone soil.

### WINEMAKING & MATURATION

Hand-harvested, directly pressed, slowly fermented in oak casks in a cool cellar for 2 months. The wine was matured on its lees for 15 months.

### WINE DESCRIPTION

Pale gold colour. On the nose, the wine develops white fruit aromas enhanced by honeysuckle, acacia and vanilla notes. Well-structured but not austere, rich but not heavy - in a few words, the wine is very well balanced and harmonious. The delicate aromas are confirmed on the palate and give it a lot of depth on the finish.

### WINE & FOOD

To be served with langoustine, lobsters, monkfish or goat cheese.

### AGEING POTENTIAL

At its best after 5 to 10 years, and several decades for the great vintages.

[www.seguin-manuel.com](http://www.seguin-manuel.com)

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