



SEGUIN-MANUEL



Premier Cru

BEAUNE
Bressandes

TERROIR

Clay and big flat limestones with iron oxide on the upper part of the hill. Vines are over 50 years old.

WINEMAKING & MATURATION

Hand-harvested, the grapes have fermented during 16 days and the wine matured in French oak for 12 months.

WINE DESCRIPTION

Elegant on the nose, with pure and fresh red fruit aromas, floral and toasted nuances. It is well-balanced on the palate with vibrant fruit, underlined by natural liveness and fine tannins. Long and fresh aftertaste.

WINE & FOOD

To be served with grilled breast duck, veal sauce béchamel.

AGEING POTENTIAL

Best after 5 to 7 years, and 10 to 15 years for the good vintages.

www.seguin-manuel.com

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