SEGUIN-MANUEL

Premier Cru

BEAUNE
Cent Vignes

TERROIR

Clay, iron and chalk, foothill and mid-slope, facing East in the northern part of Beaune. Vines are over 40 years old.

WINEMAKING & MATURATION

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

WINE DESCRIPTION

Open on the nose with seductive ripe fruit aromas, floral and toasted nuances. It is appealing on the palate, generous with soft tannins. Some fruit is present but without overpowering the wine. Good balance, long aftertaste and very pleasant.

WINE & FOOD

To be served with poultry and morel sauce, or veal sauce béchamel.

AGEING POTENTIAL

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

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