



# SEGUIN-MANUEL



Premier Cru

**BEAUNE**  
Champimonts

## TERROIR

Chalk and clay, stones, mid-slope, facing East. Vines are over 45 years old.

## WINEMAKING & MATURATION

Hand-harvested, the partly destemmed grapes have fermented during 16 days and the wine has been matured in French oak casks for 14 months.

## WINE DESCRIPTION

Bright deep purple colour. On the nose, it develops powerful aromas of red berries, cherry, and raspberry, enhanced by toasted and spicy nuances. Well-balanced, it is powerful and full-bodied with concentrated aromas of fruit and liquorice. Ripe tannins give the wine a velvety texture.

## WINE & FOOD

To be served with a nice piece of Charolais beef, braised ham or an Epoisses cheese.

## AGEING POTENTIAL

At its best after 6 to 8 years, and kept over 12 to 15 years for the great vintages.

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

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