SEGUIN-MANUEL

Premier Cru

BEAUNE
Clos des Mouches

TERROIR

Clay, limestone, marl and stones in the upper part of the Clos, facing East. Vines are 40 years old.

WINEMAKING & MATURATION

Hand-harvested, grapes have been directly crushed and fermented in oak casks. The wine was then matured another 14 months in oak barrels (25% new oak).

WINE DESCRIPTION

Pale gold colour. The wine shows delicate and clean summer fruit aromas, enhanced by a flinty character and vanilla notes. On the palate, the wine is straightforward and very elegant. It shows purity, freshness and a remarkable length, finishing on citrusy nuances.

WINE & FOOD

To be paired with Belon oysters, Dublin Bay prawns or an old Comté cheese.

AGEING POTENTIAL

At its best after 6 to 8 years, and over 10 years for the good vintages.

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