



SEGUIN-MANUEL



BOURGOGNE ALIGOTÉ

TERROIR

Clay and limestone, located in the central part of Burgundy, in the Côte Chalonnaise area.

WINEMAKING & MATURATION

The wine was fermented in stainless steel and bottled early, after 10 months of maturation on its lees.

WINE DESCRIPTION

Pale gold colour. The wine shows floral nuances, apple notes and a flinty character on the nose. It is well-balanced with a nice concentration of fruit. It is clean and refreshing, with a subtle honey character on the finish.

WINE & FOOD

To be enjoyed as an apéritif or combined with mousaka, sushi or white meat.

AGEING POTENTIAL

To be enjoyed straight away, or up to 2 to 3 years.

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