

SEGUIN-MANUEL



BOURGOGNE Chardonnay



TERROIR

Clay and limestone, coming mostly from the Meursault area.

WINEMAKING & MATURATION

The wine is partly fermented and matured in oak casks for 10 months.

WINE DESCRIPTION

Pale gold colour. The wine shows concentrated aromas of summer fruit, with floral nuances 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 aperitif, or combined with mousaka, sushi or white meat.

AGEING POTENTIAL

To be enjoyed straight away and up to 2 to 3 years.

www.seguin-manuel.com

