



SEGUIN-MANUEL



BOURGOGNE "HAUTES CÔTES DE BEAUNE"

TERROIR

Clay and limestone, above the Côte de Beaune, at an altitude of 450-500 meters.

WINEMAKING & MATURATION

After its 14-day fermentation, the wine was matured in stainless steel vats, on its lees, for 10 months before bottling.

WINE DESCRIPTION

Bright ruby colour. It shows fine aromas of red berries, mingled with spicy nuances. It is refreshing on the palate with very pure notes of fruit. A mineral touch gives a lovely character to the wine. Soft tannins are well integrated to the wine.

WINE & FOOD

To be paired with Bresse poultry, white meat or a light cheese (Reblochon).

AGEING POTENTIAL

At its best after 3 to 5 years.

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