



SEGUIN-MANUEL



BOURGOGNE "PINOT NOIR"

TERROIR

Clay and limestone, coming from one of our own vineyards in Pommard and other Côte de Beaune villages such as Volnay, Chorey-lès-Beaune, Monthélie or Auxey-Duresses.

WINEMAKING & MATURATION

After its 14-day fermentation, the wine was partly matured in French oak casks for 10 months before bottling.

WINE DESCRIPTION

Nice ruby colour. It is aromatic on the nose with stylish aromas of red berries and floral nuances. Elegant, it shows nice fruit purity on the palate. It is well-balanced and generous. Tannins are well integrated to the already appealing wine.

WINE & FOOD

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

AGEING POTENTIAL

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

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