



SEGUIN-MANUEL



BOURGOGNE

Pinot Noir

TERROIR

Clay and limestone, coming from plots located in Côte de Beaune and Côte chalonaise such as Pommard, 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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