



SEGUIN-MANUEL



CHABLIS

TERROIR

Clay and chalk, with a majority of Kimmeridgian chalk. Located in the northern part of Burgundy, between Beaune and Paris.

WINEMAKING & MATURATION

Grapes have been directly crushed and fermented in stainless steel tanks at a low temperature. The wine was bottled 10 months after maturation on its lees.

WINE DESCRIPTION

Pale gold colour. A bunch of aromas on the nose with floral nuances, fresh summer fruit aromas and mineral notes. This first impression is confirmed on the palate. The wine is straightforward and clean with natural liveness that makes it really elegant. It is citrusy on the finish.

WINE & FOOD

To be enjoyed for apéritif or served with any kind of shellfish.

AGEING POTENTIAL

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

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