



SEGUIN-MANUEL



Grand Cru

CHAMBERTIN Clos de Bèze

TERROIR

Clay and limestone with gravel and sediments, mid-slope, facing East in the middle of the "appellation".

WINEMAKING & MATURATION

Hand-harvested, ripe grapes have been sorted out before an 18-day fermentation. The wine was then matured in oak casks (50% new barrels) for 16 months.

WINE DESCRIPTION

Dark purple colour. Very intense on the nose with black fruit aromas, spicy and toasted nuances. Well-structured on the palate with very fine tannins, a concentrated aromatic power and a unique length, that end on an elegance note.

WINE & FOOD

To be paired with venison or a matured Epoisses cheese.

AGEING POTENTIAL

At its best after 10 years and more than 30 years for the great vintages.

www.seguin-manuel.com

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