



SEGUIN-MANUEL



Premier Cru

CHAMBOLLE-MUSIGNY "LES CHARMES" 1ER CRU

TERROIR

Clay and a high proportion of limestone, in a low slope land, near the famous vineyard "En Amoureuses".

WINEMAKING & MATURATION

Hand-harvested, ripe grapes have been sorted out before an 18-day fermentation. The wine was matured in oak casks (50% new barrels) for 15 months.

WINE DESCRIPTION

Bright ruby colour. It is very powerful and opens on the nose with spicy and summer fruit aromas. It possesses a nice silky texture and a natural balance that pleasantly cover the palate. The wine finishes on lovely notes of soft spices and red fruit.

WINE & FOOD

To be paired with farm fresh guinea fowl, a nice piece of Charolais beef or Cîteaux cheese.

AGEING POTENTIAL

At its best after 5 to 10 years, and several more for the great vintages.

www.seguin-manuel.com

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