



SEGUIN-MANUEL



Grand Cru

CHARMES-CHAMBERTIN

TERROIR

Clay and limestone with gravel, located mid-slope, facing East. In the south part of Gevrey.

WINEMAKING & MATURATION

Hand-harvested, ripe grapes have been sorted out before a 16-day fermentation. The wine was then matured in oak casks for 16 months.

WINE DESCRIPTION

Dark purple colour. Very appealing aromas of blackberries, floral and toasted nuances on the nose. This very well-balanced wine immediately reveals its charming fresh fruit nuances, coated with velvety tannins. The aftertaste is long and ends on a hint of liquorice and cocoa.

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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