



SEGUIN-MANUEL



Premier Cru

CHASSAGNE-MONTRACHET "LES VERGERS" 1ER CRU

TERROIR

Located at the north of Chassagne, at the top of the hill facing the famous Montrachet village.

WINEMAKING & MATURATION

Hand-harvested, directly pressed, slowly fermented for 2 months in oak casks in a cool cellar, and matured on its lees for 15 months.

WINE DESCRIPTION

Yellow pale colour, it shows aromas of summer fruit enhanced by toasted and mineral nuances. Very fine and elegant, it possesses both fruit and mineral character which gives it a lot of style. Very long finish on vanilla notes.

WINE & FOOD

To be served with prawns, blanquette de veau or goat cheese.

AGEING POTENTIAL

At its best after 5 to 7 years, and over 10 years for the good vintages.

www.seguin-manuel.com

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