



SEGUIN-MANUEL



CHASSAGNE-MONTRACHET Vieilles Vignes

TERROIR

Located in the middle of Chassagne, at the foothill, on a plot named "Les Gougeonnes"

WINEMAKING & MATURATION

Hand-harvested, directly pressed, the musts have fermented in oak casks. The wine has been matured on its lees for 15 months (20% new oak).

WINE DESCRIPTION

Yellow pale colour, it shows powerful aromas of white-fleshed fruit mingled with mineral and toasted nuances. Straightforward and well-balanced, the natural concentration of the wine enhances the purity of its aromas. The wine has a long and clean finish.

WINE & FOOD

To be served with shrimps and other types of seafood, foie gras.

AGEING POTENTIAL

At its best after 3 to 5 years, and 7 to 10 years for the good vintages.

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