



# SEGUIN-MANUEL



Grand Cru

## CORTON-CHARLEMAGNE

### TERROIR

Clay and limestone, sand. In the Northern part of Côte de Beaune, this plot is located at the centre of the "appellation", facing South.

### WINEMAKING & MATURATION

Hand-harvested, directly pressed, slowly fermented in oak casks in a cool cellar and matured on its lees for 14 months.

### WINE DESCRIPTION

Gold colour. Powerful aromas of summer fruit, beeswax and vanilla on the nose. On the palate, the wine is concentrated and opulent but possesses a unique elegance thanks to its natural minerality. Very long on the finish.

### WINE & FOOD

To be paired with poultry with morel sauce, a lobster consommé, a salmon with hollandaise sauce.

### AGEING POTENTIAL

At its best after 5 to 7 years, and several decades for the great vintages.

[www.seguin-manuel.com](http://www.seguin-manuel.com)

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