



SEGUIN-MANUEL



Grand Cru

CORTON-CHARLEMAGNE GRAND CRU

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

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