



# SEGUIN-MANUEL



Grand Cru

## CORTON-ROGNET

### TERROIR

Clay, limestone, stones and sand at the North of the Côte de Beaune, it is the only red Grand Cru wine of Côte de Beaune. The Rognet plot is located next to the "Bressandes" area, on the "Montagne de Corton", facing East.

### WINEMAKING & MATURATION

Hand-harvested, the healthy grapes have fermented during 20 days and the wine has been matured in French oak for 16 months.

### WINE DESCRIPTION

Deep ruby colour. Powerful and pure aromas of generous red fruit, spice and earthy notes on the nose. Well-structured, the wine possesses soft and integrated tannins that give it a velvety texture. Concentrated but elegant, its fruit aromas are enhanced by earthy nuances and subtle oak, which provide a very long finish to the wine. It is very harmonious.

### WINE & FOOD

To be paired with venison, or mature cheese like old comté or Epoisses cheese.

### AGEING POTENTIAL

At its best after 7 to 10 years, and several decades for the good vintages.

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