



SEGUIN-MANUEL



CRÉMANT DE BOURGOGNE

TERROIR

From regional vineyards located in Burgundy
50-60% Pinot Noir / 30-40% Chardonnay / up
to 10% Aligoté

WINEMAKING & MATURATION

Made according to "Methode Champenoise".
Released at least two years after initial
fermentation.

WINE DESCRIPTION

Fine bubbles. Pale gold colour. Strawberries, red
currant, apple, and pear aromas on the nose.
These delicate aromas are confirmed when
tasting. Full bodied but fresh. Clean aftertaste.

WINE & FOOD

To be enjoyed for aperitif at 6-8°C. It can be
paired with appetizers, jambon persillé or mild
cheeses.

AGEING POTENTIAL

3-4 years

www.seguin-manuel.com

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