



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

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