



SEGUIN-MANUEL



Grand Cru

ECHÉZEAUX

TERROIR

Clay, limestone, sand et stones. Located on the Côte de Nuits, in the village of Flagey-Echezeaux, between Vougeot and Vosne-Romanée, on a plot named "En Orveaux" above the Clos de Vougeot.

WINEMAKING & MATURATION

Hand-harvested, grapes have been sorted out before an 18-day fermentation. The wine was then matured in oak casks (50% new barrels) for 16 months.

WINE DESCRIPTION

Dark purple colour. It is very powerful on the nose with an aromatic combination of blackberries, spice, liquorice and toasted notes from the cask. On the palate, these aromas are enhanced by a wonderful natural balance mixing ripe tannins, lovely acidity and concentrated texture. The wine is well structured and velvety at the same time.

WINE & FOOD

To be paired with poultry with morel sauce, duck breast or strong cheeses such as Epoisses.

AGEING POTENTIAL

At its best after 5 to 10 years, and several decades for the great vintages.

www.seguin-manuel.com

SEGUIN-MANUEL