



# SEGUIN-MANUEL



Premier Cru

## GEVREY-CHAMBERTIN "LES CAZETIERS" 1ER CRU

### TERROIR

Clay and limestone with gravel. Facing South-East at the North of the "appellation", at the entrance of the Combe de Lavaux.

### WINEMAKING & MATURATION

Hand-harvested, ripe 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. The bouquet is precise, stylish and intense. Black fruit aromas are mingled with a hint of toasted and spicy notes. It is both powerful and precise with fine and elegant tannins. Very long aftertaste.

### WINE & FOOD

To be paired with a leg of lamb, braised ham or a matured cheese.

### AGEING POTENTIAL

At its best after 7 to 10 years, and more than 15 years for the great vintages.

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