



SEGUIN-MANUEL



GEVREY-CHAMBERTIN "VIEILLES VIGNES"

TERROIR

Clay and limestone, located in the north part of Gevrey-Chambertin on a single plot named "Les Journeaux" close to the 1er Cru vineyards.

WINEMAKING & MATURATION

Hand-picked, the grapes have been vatted for 16 days. After fermentation, the wine has been matured in oak casks for 15 months.

WINE DESCRIPTION

It has a ruby colour with purple nuances. On the nose, it combines blackberry, spice and toasted aromas coming from the oak maturation. It shows an appealing fruit mingled with liquorice and gamy character. It is juicy and well-structured with good tannins on the palate. It is powerful with a long finish.

WINE & FOOD

To match with a good piece of beef, stewed ham or a rustic cheese.

AGEING POTENTIAL

At its best after 4 to 7 years, and over 10 years for the good vintages.

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