



SEGUIN-MANUEL



Premier Cru

GIVRY
Crémillons

TERROIR

Brown clay and limestone, located on the Côte Chalonnaise, at the South of the "appellation", in the village of Poncey.

WINEMAKING & MATURATION

Ripe grapes have been sorted out before a 15-day fermentation. The wine has then been matured in oak casks (10% new barrels) for 10 months.

WINE DESCRIPTION

Dark ruby colour. Red fruit aromas are very intense. Easy drinking and full of flavours, it possesses a good balance with round tannins and a natural freshness that makes it clean on the finish.

WINE & FOOD

To be paired with a Bresse poultry, braised ham or a matured cheese.

AGEING POTENTIAL

At its best after 3 to 5 years, and more than 7 years for the great vintages.

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