



SEGUIN-MANUEL



MÂCON-VILLAGES

TERROIR

Limestone and clay. Located 50 miles at the South of Beaune.

WINEMAKING & MATURATION

The grapes are fermented in stainless steel tanks. The wine is matured on its lees and bottled after 8 months.

WINE DESCRIPTION

Pale gold colour. On the nose, it shows pure aromas of grapefruit and floral nuances. Very clean and straightforward on the palate, it develops a combination of honeysuckle and grapefruit aromas. The wine shows great purity.

WINE & FOOD

To be enjoyed for apéritif or with a "tartine gourmande" (toast with butter, cheese and ham), saucisson or jambon persillé.

AGEING POTENTIAL

To be enjoyed straight away and up to 2 to 3 years.

www.seguin-manuel.com

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