



SEGUIN-MANUEL



MERCUREY "VIEILLES VIGNES" ROUGE

TERROIR

Clay and limestone. Located in Côte Chalonnaise, South of Côte d'Or. This "appellation" area covers 740 hectares in total.

WINEMAKING & MATURATION

Hand-picked, the grapes - very healthy in 2009 - have been vatted for 14 days. After fermentation, the wine has been matured in oak cask for one year.

WINE DESCRIPTION

With a nice purple colour, it possesses a lovely aromatic power of ripe red fruit aromas mingled with a hint of toasted oak notes. Good concentration, appealing and round on the palate, it has a velvety finish.

WINE & FOOD

To be paired with Bresse poultry and mustard sauce, or fresh Epoisses cheese.

AGEING POTENTIAL

At its best after 3 to 5 years.

www.seguin-manuel.com

SEGUIN-MANUEL