



SEGUIN-MANUEL



Premier Cru

MEURSAULT Bouchères

TERROIR

Located mid-slope, facing East, this is one of the best locations in Meursault. Vines are 35 years old on average.

WINEMAKING & MATURATION

Hand-picked, the grapes have been directly crushed and the juice slowly fermented in oak barrels (30% new). Matured on its lees, the wine has been bottled after 14 months.

WINE DESCRIPTION

Pale gold colour. On the nose, powerful aromas of ripe summer fruit are combined with flinty and toasted notes. Well-structured, the wine is full-bodied, rich and concentrated - but not heavy on the palate. The finish is elegant with hazelnut notes.

WINE & FOOD

To be enjoyed with lobster and hollandaise sauce, Bresse poultry with a cream sauce, a mature Epoisses.

AGEING POTENTIAL

At its best after 6 to 8 years, and over 10 years for the good vintages.

www.seguin-manuel.com

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