



# SEGUIN-MANUEL



Premier Cru

## MEURSAULT Genevrières

### TERROIR

Facing East, in the south part of the appellation in the upper part of Genevrières "du dessus" next to Perrières.

### WINEMAKING & MATURATION

Hand-picked, the grapes have been directly crushed and the juice slowly fermented in oak barrels (25% new). Matured on its lees, the wine has been bottled after 15 months.

### WINE DESCRIPTION

Pale gold colour. On the nose, nice combination of delicate fruit aromas, mineral touch and a hint of oak. On the palate, the wine shows great balance and harmony. It is powerful and elegant all together with a long aftertaste. Great ageing potential.

### WINE & FOOD

To enjoy with grilled Brittany lobsters or just simple scrambled eggs with fresh truffles chips.

### AGEING POTENTIAL

8-10 years and even longer in good vintages.

[www.seguin-manuel.com](http://www.seguin-manuel.com)

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