



SEGUIN-MANUEL



MEURSAULT Les Clous

TERROIR

Yellow marl, limestone, stones. Above the hill facing East, overlooking the village of Meursault.

WINEMAKING & MATURATION

Hand-picked, the grapes have been directly crushed and the juice slowly fermented in oak barrels. Matured on its lees, the wine was bottled after 12 months.

WINE DESCRIPTION

Pale gold colour. On the nose, it shows straight aromas of summer fruit enhanced by subtle oak nuances. It is full-bodied and concentrated on the palate but not heavy thanks to its nice natural freshness. As it ages, the wine will develop hazelnut and honey aromas, typical for this "appellation".

WINE & FOOD

To be enjoyed for apéritif with marbled ham, sea fish with a citrus sauce, or with a soft cheese (Cîteaux).

AGEING POTENTIAL

At its best after 4 to 6 years, or over 10 years for the good vintages.

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