



# 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 (Citeaux).

### AGEING POTENTIAL

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

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

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