



SEGUIN-MANUEL



MEURSAULT "VIEILLES VIGNES"

TERROIR

Located in the northern part of the village of Meursault, the plot is next to a Premier Cru vineyard. The 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. Matured on its lees, the wine has been bottled after 14 months.

WINE DESCRIPTION

Pale gold colour. On the nose, it shows fresh fruit aromas enhanced by hazelnut and vanilla notes. Powerful and lively, it develops pure and clean fruit aromas mingled with flinty nuances and fine oak notes. It is well-balanced and shows a lot of finesse. Long on the finish.

WINE & FOOD

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

AGEING POTENTIAL

At its best after 3 to 5 years, and 7 to 10 years for the good vintages.

www.seguin-manuel.com

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