



SEGUIN-MANUEL



Premier Cru

MONTAGNY 1ER CRU "VIGNE DU SOLEIL"

TERROIR

Clay and limestone. Located on the Côte Chalonnaise, South of Côte d'Or. This plot "Vigne du Soleil" faces East and contains clay and stones.

WINEMAKING & MATURATION

The grapes, after pressing, have fermented and been matured on their lees in oak casks for one year.

WINE DESCRIPTION

Pale gold colour. Good intensity on the nose, with a mix of ripe fruit (pear and plum) and toasted nuances. Very appealing, the wine possesses a natural balance that highlights the clean and ripe fruit. Soft texture and elegant finish.

WINE & FOOD

To be paired with jambon persillé, foie gras or light cheese (12-month Comté).

AGEING POTENTIAL

At its best after 2 to 5 years.

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