



SEGUIN-MANUEL



Premier Cru

NUITS-SAINT-GEORGES Vaucrains

TERROIR

Clay and limestone. Located at the South of the Nuits-Saint-Georges area, next to the most famous "climate" of the area: "Les Saint-Georges".

WINEMAKING & MATURATION

Hand-picked, the grapes have been vatted for 18 days. After fermentation, the wine was matured in oak casks for 15 months (30% new barrels).

WINE DESCRIPTION

Bright purple colour. On the nose, it is concentrated with aromas of blackberries and cherry, mingled with animal and toasted nuances. It is full-bodied and well-balanced with good tannins on the palate. Fruit aromas mingle with an animal touch. The natural balance and soft minerality guarantee a very good ageing potential to this wine.

WINE & FOOD

To be matched with venison such as wild boar, or an Epoisses cheese.

AGEING POTENTIAL

At its best after 7 to 10 years.

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