



SEGUIN-MANUEL



NUITS-SAINT-GEORGES "VIEILLES VIGNES"

TERROIR

Clay and limestone. Located at the South of Nuits-Saint-Georges in the Premeaux-Prissey area. Vines are over 30 years old.

WINEMAKING & MATURATION

Hand-picked, the grapes have been vatted for 18 days. After fermentation, the wine was matured in oak casks for 14 months (25% new barrels).

WINE DESCRIPTION

It has a deep ruby colour with purple nuances. On the nose, powerful aromas of black fruit and liquorice appear first, then hazelnut. Fruit aromas are enhanced by a good tannic structure. Well-structured, it has a long finish.

WINE & FOOD

To be matched with venison such as wild duck, or mature cheese.

AGEING POTENTIAL

At its best after 5 to 7 years, and over 10 years for the great vintages.

www.seguin-manuel.com

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