

SEGUIN-MANUEL



PERNAND-VERGELESSES

Vieilles Vignes



TERROIR

Nestled in between two valleys, soils are made with yellow marls and siliceous sediments.

WINEMAKING & MATURATION

Fermentation and maturation on the lies in French oak casks.

WINE DESCRIPTION

Pale gold colour. Ripe fruit, white flowers and toasted notes on the nose. Powerful and expressive, the appealing aromas coat the palate and last for very long thanks to the natural liveness of the wine.

WINE & FOOD

To be paired with a line-caught seabass or royal prawns sautéed with parsley and garlic.

AGEING POTENTIAL

5-7 years

www.seguin-manuel.com

