



SEGUIN-MANUEL



Premier Cru

POMMARD "CLOS BLANC" 1ER CRU

TERROIR

Mid-slope at the North of the "appellation", close to the village, this vineyard is considered as one of the best three plots of Pommard. This plot originally belonged to the Cîteaux monks.

WINEMAKING & MATURATION

Hand-picked, sorted out on a table, the grapes have been vatted for 16 days. After fermentation, the wine was matured in oak casks for 15 months (30% new barrels).

WINE DESCRIPTION

Bright ruby colour. On the nose, it develops open red fruit aromas mingled with vanilla notes that stem from the casks. Elegant tannins give a good structure to the wine and capture the mixed notes of fresh fruit and minerality. Powerful and deep, it possesses a long finish.

WINE & FOOD

To be served with duck breast, coq-au-vin or Epoisses cheese.

AGEING POTENTIAL

At its best after 6 to 9 years on average, and over 15 years for the great vintages.

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