



# SEGUIN-MANUEL



## POMMARD Petits Epenots

### TERROIR

Clay and limestone with oxide iron, gravel, deep soil at the foothill. Located in the North of Pommard.

### WINEMAKING & MATURATION

Hand-picked, the grapes have been sorted out and vatted for 16 days. After fermentation, the wine was matured in oak casks (20% new oak) for 14 months.

### WINE DESCRIPTION

Bright ruby colour, open on the nose with powerful aromas of red fruit enhanced by toasted nuances. Well-structured and firm on the palate, it possesses stylish tannins. Its natural freshness gives a nice length to the wine.

### WINE & FOOD

To be paired with duck breast, pheasant or Epoisses cheese.

### AGEING POTENTIAL

At its best after 4 to 7 years, and over 10 years for the good vintages.

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