



SEGUIN-MANUEL



POMMARD "PETITS NOIZONS"

TERROIR

Clay and limestone with oxide iron, stones, above the hill facing South and overlooking the village of Pommard.

WINEMAKING & MATURATION

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

WINE DESCRIPTION

It has a dark ruby colour. It develops open aromas of fresh red fruit on the nose. It is well-balanced with soft tannins and good acidity. The structure nicely enhances the subtle aromas of red fruit, dry roses and leather.

WINE & FOOD

To be paired with a piece of Charolais beef, stewed ham 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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