



# SEGUIN-MANUEL



Premier Cru

**POMMARD**  
Pézerolles

## 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) for 14 months.

## WINE DESCRIPTION

It has a dark ruby colour. It develops deep aromas of fresh red fruit and flower. Well-structured, it is a seductive wine with elegant tannins, rich aromas and natural freshness that provides a long stylish aftertaste.

## WINE & FOOD

To be paired with a leg of lamb, roasted quails or a Livarot cheese.

## AGEING POTENTIAL

At its best after 7 to 10 years, and over 15 years for the good vintages.

[www.seguin-manuel.com](http://www.seguin-manuel.com)

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