



SEGUIN-MANUEL



Premier Cru

POMMARD "PÉZEROLLES" 1ER CRU

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

SEGUIN-MANUEL