



SEGUIN-MANUEL



POMMARD "VIEILLES VIGNES"

TERROIR

Clay and limestone, mostly from a single plot called "Les Vignots", facing East over the village of Pommard. Vines are 35 years old.

WINEMAKING & MATURATION

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

WINE DESCRIPTION

It has a bright ruby colour. On the nose, it mingles ripe berry, spice and toasted aromas coming from the oak maturation. On the palate, it is firm and well-structured with ripe tannins that highlight pure fruit and earthy nuances. It is long and harmonious.

WINE & FOOD

To be paired with a piece of beef, hen pheasant or Cantal cheese.

AGEING POTENTIAL

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

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