



SEGUIN-MANUEL



POUILLY-FUISSÉ "VIEILLES VIGNES"

TERROIR

Limestone and clay. Located in the South of Burgundy, in the Mâconnais area. This specific area produces a worldwide known wine.

WINEMAKING & MATURATION

The grapes are fermented in stainless steel tanks. The wine is matured in oak cask on its lees, and bottled after 12 months.

WINE DESCRIPTION

Pale gold colour. On the nose, it shows a combination of ripe fruit, floral and mineral aromas. On the palate, the wine is well-balanced, supple and very elegant. The fruit is enhanced by a delicate flinty touch, coming from the earth. It is fresh and clean.

WINE & FOOD

To be paired with shellfish (langoustines and shrimps) or white meat (veal and poultry).

AGEING POTENTIAL

At its best after 3 to 6 years.

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