

SEGUIN-MANUEL



POUILLY-VINZELLES

Vieilles Vignes





TERROIR

Located in the maconnais area, this village adjoins Pouilly-Fuissé. It possesses the same type of soils with marl and limestone from the Jurassic period. The plot faces East on mid slop.

WINEMAKING & MATURATION

Fermented and matured on its lees in oak casks for one year, the wine was made the same way as our Côte de Beaune wines.

WINE DESCRIPTION

Pale gold colour, it shows on the nose ripe summer fruit aromas like pear and peach. On the palate, these flavours are enhanced by the natural crispy and salted structure of the wine, typical of the soil. The aftertaste is elegant and shows delicate toasted nuances.

WINE & FOOD

A lovely wine for aperitif. It will also match perfectly any white meat, chacuterie and seafood.

AGEING POTENTIAL

3-5 years

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