



SEGUIN-MANUEL



Premier Cru

PULIGNY-MONTRACHET "LA GARENNE" 1ER CRU

TERROIR

Located in the North part of the "appellation" on clay and limestone soil, these 35-year-old vines face East on the upper part of the hill.

WINEMAKING & MATURATION

Hand-harvested, directly pressed, slowly fermented in oak casks (30% new), the wine has been matured on its lees for 14 months.

WINE DESCRIPTION

Pale gold colour. On the nose, summer fruit aromas, floral and mineral nuances are mingled with vanilla notes. Well-structured, the wine is generous and well-balanced on the palate. From beginning to finish, it shows a continuity of clean aromas (fruit, earth and flower notes). Great harmony.

WINE & FOOD

To be paired with snails cooked "the burgundian way", with a piece of mature Mont D'Or cheese or wild salmon.

AGEING POTENTIAL

At its best after 5 to 7 years, and over 10 years for the good vintages.

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