



# SEGUIN-MANUEL



## SAVIGNY-LÈS-BEAUNE "GODEAUX"

### TERROIR

Clay and limestone. Located in Savigny-lès-Beaune, North of Côte de Beaune, uphill on a 1.6-hectare plot, facing South West.

### WINEMAKING & MATURATION

Hand-picked, the grapes have been sorted out before being vatted for 15 days. After fermentation, the wine was matured in oak casks for 12 months (15% new oak).

### WINE DESCRIPTION

It has a bright dark ruby colour. It combines on the nose fine and open aromas of red berries and flowers. It is straightforward, refreshing, aromatic and velvety, with fine and soft tannins on the palate. It possesses a lovely balance with red fruit and mineral nuances. Elegant finish.

### WINE & FOOD

To match with a Pot-au-Feu, Bourguignon beef, Cîteaux cheese.

### AGEING POTENTIAL

At its best after 3 to 5 years, and 7 to 10 years for the good vintages.

[www.seguin-manuel.com](http://www.seguin-manuel.com)

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