



SEGUIN-MANUEL



SAVIGNY-LÈS-BEAUNE "GOUDELETTES"

TERROIR

Limestone, clay, iron oxide, located in Savigny-lès-Beaune, North of Côte de Beaune on top of the hill, facing East and overlooking the village.

WINEMAKING & MATURATION

Hand-picked, the grapes have been directly crushed and the juice fermented in oak barrels. Matured on its lees, the wine has been bottled after 12 months.

WINE DESCRIPTION

Pale yellow colour. It is very open on the nose with summer fruit aromas combined with floral, mineral and vanilla notes. Very well-balanced on the palate, the wine shows great purity and depth. It has a lovely refreshing finish.

WINE & FOOD

To be enjoyed as an apéritif with crackers and olives, or to be served with a grilled fish, shellfish or lobster.

AGEING POTENTIAL

At its best after 3 to 5 years and 7 to 9 years for the good vintages.

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