



SEGUIN-MANUEL



Premier Cru

SAVIGNY-LÈS-BEAUNE Lavières

TERROIR

Clay, iron oxide, chalk, flat stones. Located in Savigny-lès-Beaune, North of Côte de Beaune, mid-slope facing South-East. Vines are over 45 years old.

WINEMAKING & MATURATION

Hand-picked, the grapes have been sorted out before being vatted for 16 days. After fermentation, the wine was matured in oak casks for 14 months (25% new oak).

WINE DESCRIPTION

It has a bright ruby colour. On the nose, it combines red fruit and floral aromas as well as toasted notes. It is supple, straightforward and elegant on the palate with a lovely balance with pure and clean red fruit. Tannins are ripe, fine and very well integrated to the wine. Long and nice finish with mineral nuances.

WINE & FOOD

To be matched with a "blanquette de veau" or a Pot-au-feu.

AGEING POTENTIAL

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

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