



SEGUIN-MANUEL



SAVIGNY-LÈS-BEAUNE Montchenevoy

TERROIR

Limestones, clay with iron oxides, red soil, on a steep southwestern-facing slope above the village of Savigny-lès-Beaune and the Premier Cru Les Guettes vineyard.

WINEMAKING & MATURATION

Hand-picked, the grapes have been sorted out and partly destemmed before being vatted for 15 days. After fermentation, the wine was matured in oak casks for 14 months (15% new oak).

WINE DESCRIPTION

Bright ruby colour, it shows ripe aromas of red fruit, soft spices and toasted nuances on the nose. This aromatic richness of the nose is confirmed on the palate. It combines harmoniously the silky texture, clean fruit and long aftertaste coming from this special terroir.

WINE & FOOD

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

AGEING POTENTIAL

At its best after 3-5 years, and over 7 years for the good vintages.

www.seguin-manuel.com

SEGUIN-MANUEL