



SEGUIN-MANUEL



SAVIGNY-LÈS-BEAUNE Nature

TERROIR

Clay and limestone

WINEMAKING & MATURATION

Fermentation with indigenous yeasts .
Winemaking and maturation without adding sulphites. The wine has been bottled a bit less than a year after harvest.

WINE DESCRIPTION

Bright ruby colour, aromas of fresh berries on the nose. The wine shows very open and clean fruit on the palate. Pure and straightforward, ripe and integrated tannins give it a good texture.

WINE & FOOD

Grilled red meat - Petit salé aux lentilles

AGEING POTENTIAL

4-6 years

www.seguin-manuel.com

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