



# SEGUIN-MANUEL



## SAVIGNY-LÈS-BEAUNE Vieilles Vignes

### TERROIR

Clay, limestone, stones and gravel. Located in Savigny-lès-Beaune, North of Côte de Beaune. Three plots located top and foothill make this cuvée. Vines are over 60 years old.

### 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 (15% new) for 14 months.

### WINE DESCRIPTION

It has a ruby colour. On the nose, it combines red berry and floral aromas as well as a hint of earthy character. It is supple, quite powerful, with a good structure. It possesses a lovely balance of red fruit and mineral nuances. Tannins are well integrated to the wine. Long and elegant finish with toasted notes.

### WINE & FOOD

To be matched with a good piece of beef, terrine, saucisson, or mild cheese.

### AGEING POTENTIAL

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

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

SEGUIN-MANUEL