

SEGUIN-MANUEL



VIRÉ-CLESSÉ

TERROIR



Limestone and clay. Located 50 miles South of Beaune, North of Mâcon. Old vines located on the slopes facing East in the village of Viré. This new village "appellation" was born in 1998.

WINEMAKING & MATURATION

Stainless steel fermented, the wines has then been matured for 9 months in French oak casks.

WINE DESCRIPTION

Gold colour. On the nose, it is fresh with a nice combination of fruit, mineral and floral nuances. Elegant and refreshing, it is straightforward and concentrated. It first develops aromas of ripe fruit and then finishes on delicate mineral and lively notes. The wine shows great purity.

WINE & FOOD

To be enjoyed as an apéritif, with a "tartine gourmande" (toast with butter, cheese and ham), or crab salad.

AGEING POTENTIAL

At its best after 2 to 5 years.

www.seguin-manuel.com