

# **SEGUIN-MANUEL**







#### **TERROIR**

Clay and limestone. Foothill of the village, South of Côte de Beaune, facing East, near the Premiers Crus area. Vines are over 40 years old.

### WINEMAKING & MATURATION

Hand-picked, the grapes have been sorted out before being vatted for 16 days. After fermentation, the wine has been matured in oak casks for 14 months.

#### WINE DESCRIPTION

It has a dark ruby colour. Concentrated on the nose, it develops powerful and elegant notes of red fruits enhanced by toasted nuances. It is well structured and concentrated with ripe silky tannins that give lots of elegance to the wine. Long and nice finish.

#### WINE & FOOD

To be matched with a Bourguignon beef, a terrine or Cîteaux cheese.

## AGEING POTENTIAL

At its best after 4 to 6 years, and over 10 years for the great vintages.

www.seguin-manuel.com

