



SEGUIN-MANUEL



Premier Cru

BEAUNE "CHAMPIMONTS" 1ER CRU

TERROIR

Chalk and clay, stones, mid-slope, facing East. Vines are over 35 years old.

WINEMAKING & MATURATION

Hand-harvested, the partly destemmed grapes have fermented during 16 days and the wine has been matured in French oak casks for 14 months.

WINE DESCRIPTION

Bright deep purple colour. On the nose, it develops powerful aromas of red berries, cherry, and raspberry, enhanced by toasted and spicy nuances. Well-balanced, it is powerful and full-bodied with concentrated aromas of fruit and liquorice. Ripe tannins give the wine a velvety texture.

WINE & FOOD

To be served with a nice piece of Charolais beef, braised ham or an Epoisses cheese.

AGEING POTENTIAL

At its best after 6 to 8 years, and kept over 12 to 15 years for the great vintages.

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