



SEGUIN-MANUEL



PULIGNY-MONTRACHET "LES REUCHAUX"

TERROIR

Located in the northern part of the village above the château, the vines are over 40 years old.

WINEMAKING & MATURATION

Hand-picked, the grapes have been directly crushed and the juice slowly fermented in oak barrels. Matured on its lees, the wine has been bottled after 14 months.

WINE DESCRIPTION

Pale gold colour. On the nose, it shows a concentration of yellow fruit aromas with a hint of vanilla and flowers. Powerful and full-bodied, it shows a lovely concentration of fruit enhanced by a mineral character. The toasted oak notes are there just to complement the fruit. Long and stylish finish.

WINE & FOOD

To be enjoyed with shell fish, chicken and morel sauce, or a mild cheese (Brillat-Savarin)

AGEING POTENTIAL

At its best after 3 to 6 years, and over 10 years for the good vintages.

www.seguin-manuel.com

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