



# SEGUIN-MANUEL



Grand Cru

## CHARMES-CHAMBERTIN GRAND CRU

### TERROIR

Clay and limestone with gravel, located mid-slope, facing East. In the south part of Gevrey.

### WINEMAKING & MATURATION

Hand-harvested, ripe grapes have been sorted out before a 16-day fermentation. The wine was then matured in oak casks for 16 months.

### WINE DESCRIPTION

Dark purple colour. Very appealing aromas of blackberries, floral and toasted nuances on the nose. This very well-balanced wine immediately reveals its charming fresh fruit nuances, coated with velvety tannins. The aftertaste is long and ends on a hint of liquorice and cocoa.

### WINE & FOOD

To be paired with venison, or a matured Epoisses cheese.

### AGEING POTENTIAL

At its best after 10 years, and more than 30 years for the great vintages.

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

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