



SEGUIN-MANUEL



Premier Cru

CHASSAGNE-MONTRACHET Les Embazées

TERROIR

located at the south of Chassagne, on the top of the hill, above abbaye de Morgeot towards Santenay.

WINEMAKING & MATURATION

hand-harvested, directly pressed, musts have slowly fermented for 2 months in oak casks in a cool cellar. The wine has then been matured on its lees for 15 months.

WINE DESCRIPTION

Bright pale gold colour. The nose unveils fresh fruit aromas mingled with mineral toasted and vanilla nuances. Straightforward, well-structured and elegant, it possesses seductive varietal aromas enhanced by a mineral finish.

WINE & FOOD

To be enjoyed with langoustines or a Comté cheese and chanterelle mushrooms soufflé.

AGEING POTENTIAL

6-10 years

www.seguin-manuel.com

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