



SEGUIN-MANUEL



Grand Cru

CLOS DE VOUGEOT GRAND CRU

TERROIR

Clay, limestone, sand. Located on the Côte de Nuits in the village of Vougeot, this Grand Cru covers 50 hectares. This plot is located at the bottom part of the Clos, which has deeper soil.

WINEMAKING & MATURATION

Hand-harvested, grapes have been sorted out before an 18-day fermentation. The wine was then matured in oak casks (40% new barrels) for 15 months.

WINE DESCRIPTION

Deep red colour, it shows strong black fruit aromas with vanilla coming from its maturation in oak. Well-structured and velvety, it combines power, elegance and concentration. Ripe and good tannins enhance complex aromas of fruit, earth and venison. Very good length.

WINE & FOOD

To be served with any type of venison and in particular deer, or a Munster or Epoisses cheese.

AGEING POTENTIAL

At its best after 7 to 10 years, or several decades for the great vintages.

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