



Domaine Seguin-Manuel Beaune Bressandes 1er Cru NV

TASTING NOTES

Bright ruby colour. The elegant nose unveils delicate red fruit aromas mingled with earthy notes. The purity of the fruit gives a lot character to the wine which is both refreshing and well balanced. On the finish, spicy notes bring complexity to it. To be enjoyed on "Pot au Feu", Epoisses cheese.

VINEYARD & PRODUCTION INFO

Vineyard size:	0.08 acres
Soil composition:	Clay & chalk
Elevation:	750 feet
Vines/acre:	4000
Exposure:	Eastern
Harvest time:	September

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Oak casks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	59 - 89.6 °F
Maceration technique:	Pumpover & punch down
Length of maceration:	18 days
Malolactic fermentation:	Yes
Type of aging container:	Oak barrels
Size of aging container:	228
Age of aging container:	1-5 years
Type of oak:	French
Length of aging before bottling:	15 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	13 %
Acidity:	less than 2.0 g/L

PRODUCER PROFILE

Estate owned by: Thibaut Marion
Winemaker: Thibaut Marion
Estate founded: 1824
Winery production: 50,000 Bottles
Region: Burgundy
Country: France