



## Domaine Seguin-Manuel Meursault "Vieilles Vignes" 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.

### FOOD PAIRING

To be enjoyed on "Pot au Feu", Epoisses cheese.

### VINEYARD & PRODUCTION INFO

Vineyard size:	0.32 acres
Soil composition:	Chalk, clay
Elevation:	720 feet
Vines/acre:	4000
Exposure:	Eastern
Harvest time:	September
Bottles produced of this wine:	2500

### WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Oak casks
Length of alcoholic fermentation:	30 days
Fermentation temperature:	66 - 68 °F
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 %
Residual sugar:	<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