



Domaine Seguin-Manuel Macon Villages NV

TASTING NOTES

Pale gold color. On the nose, it shows pure aromas of ripe summer fruit, floral nuances. Very clean and straightforward on the palate, it develops a combination of honeysuckle and summer fruit aromas. The wine is well balanced and concentrated.

VINEYARD & PRODUCTION INFO

Soil composition:	Chalk, clay
Elevation:	720 feet
Vines/acre:	4545
Yield/acre:	22 tons
Exposure:	Eastern
Harvest time:	September
Bottles produced of this wine:	5000

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	20 days
Fermentation temperature:	59 °F
Malolactic fermentation:	Yes
Type of aging container:	Stainless Steel tanks
Length of aging before bottling:	10 months

ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	less than 2 gr/L

PRODUCER PROFILE

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