



## PRODUCER PROFILE

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

## Domaine Seguin-Manuel Pouilly-Fuisse NV

### TASTING NOTES

Pale gold color. On the nose, it shows a combination of ripe, floral, mineral and toasted aromas. On the palate, the wine is well balanced, refreshing and very elegant. The fruit is enhanced by a delicate flinty touch, coming from the earth and some vanilla notes from the oak. It is fresh and clean with a long finish.

### 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:	Oak Casks
Length of alcoholic fermentation:	20 days
Fermentation temperature:	68 - 77 °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:	12 months

### ANALYTICAL DATA

Alcohol:	13.0 %
Residual sugar:	<2.0 g/L