



Domaine Seguin-Manuel Mercurey Blanc "Vieilles Vignes" NV

TASTING NOTES

Bright pale colour. The wine is already open on the nose showing concentrated fruit and vanilla nuances. It is well balanced on the palate, ripe fruit and mineral nuances come first. Oaky notes give a lovely finish to the wine.

FOOD PAIRING

To be paired with Comte cheese, salmon, or poultry.

VINEYARD & PRODUCTION INFO

Vineyard size:	0.13 acres
Soil composition:	chalk and clay
Elevation:	690 feet
Vines/acre:	4000
Exposure:	Eastern
Harvest time:	September

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Oak barrels
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:	12 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	12.9 %
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