

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

RÉMI SEGUIN

AOP Bourgogne Hautes Côtes de Nuits
Red**PRESENTATION**

Domaine Rémi Seguin is located in Gilly-lès-Cîteaux, Burgundy, France. Founded by Rémi Seguin, who grew up at Clos de Tart where his parents and grandparents were stewards, the domaine benefits from a rich winemaking tradition. Rémi Seguin has run the 6.31-hectare estate since 1989, specializing in the production of high-quality red wines. The domaine produces wines under several prestigious appellations, including Morey-Saint-Denis, Gevrey-Chambertin, Chambolle-Musigny, and Vosne-Romanée. Domaine Rémi Seguin wines are renowned for their finesse, elegance and complexity, with aromas of red and black fruits, spices and hints of wood. Rémi Seguin retired in 2009, and his vines are now run by Frédéric Magnien. The wines continue to be appreciated for their excellent value for money and their ability to age well.

VARIETAL

Pinot Noir 100%

TERROIR

Typical clay-limestone soils from the plateaus of the Nuits-Saint-Georges hinterland.

IN THE VINEYARD

Guyot pruning, with sustainable or organic conversion practices depending on the estate.

HARVEST

Manual harvesting with sorting in the vineyard.

WINEMAKING

Fully destemmed grapes followed by a few days of cold pre-fermentation maceration. Alcoholic fermentation in temperature-controlled stainless steel vats with gentle pump-overs to promote aromatic extraction.

AGEING

Aged for 10 to 12 months in stainless steel tanks and French oak barrels, with a moderate proportion of new oak to preserve the wine's fresh fruit character. Unfined and minimally filtered to maintain the wine's integrity.

SERVING

Serving Temperature: 16-17°C

AGEING POTENTIAL

3 to 5 years

TASTING

This wine captivates from the very first glance with its brilliant ruby-red hue and purplish highlights. The nose is expressive and charming, revealing aromas of Morello cherry, raspberry, and redcurrant, delicately enhanced by floral hints of violet and a touch of spice. On the palate, the attack is smooth and fruity, lifted by vibrant freshness. The tannins are fine and seamlessly integrated, offering an elegant structure. The persistent finish extends the pleasure with crunchy red fruit flavors and a subtle mineral nuance.

VISUAL APPEARANCE

Brilliant ruby red with purple highlights

AT NOSE

Morello cherry, raspberry, redcurrant, violet, spice

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



RÉMI SEGUIN

AOP Bourgogne Hautes Côtes de Nuits
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

ON THE PALATE

Silky, fresh, elegant structure, persistent finish with red fruit and mineral touch

FOOD PAIRINGS

This delicate and fruity Pinot Noir pairs effortlessly with a wide variety of dishes thanks to its suppleness and freshness. It's a refined match for white meats such as herb-roasted chicken or veal fillet in mushroom sauce. For vegetarian dishes, it complements a mushroom risotto or a Provençal-style vegetable tian. It also pairs surprisingly well with grilled salmon or seared tuna. Soft cheeses like Brie de Meaux or aged Camembert find a gentle, balanced companion. Lastly, its lively character makes it a great match for light Asian cuisine, such as vegetable stir-fry or sushi.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.