



AOP Marsannay

RÉMI SEGUIN

DVP

White

DOMAINES
ET VINS DE
PROPRIÉTÉ

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

Chardonnay 100%

TERROIR

Brown limestone soils and Premeaux limestone, located on slopes with East/Southeast exposure.

HARVEST

Manual harvest followed by sorting on a table.

WINEMAKING

Pneumatic pressing of whole grape bunches, followed by static settling for about twelve hours. Alcoholic fermentation at low temperature

AGEING

Aged in oak barrels (20% new) and barrels of one to four previous uses, on full lees with regular bâtonnage for 10 months, followed by 6 months of bulk ageing.

SERVING

Serve at 10–12°C.

AGEING POTENTIAL

5 to 10 years

TASTING

This Marsannay Blanc captivates with its pale gold color and bright sheen. On the nose, expect expressive aromas of white flowers, citrus, and orchard fruit like pear and green apple underpinned by a subtle mineral streak that hints at its limestone-rich terroir in the Côte de Nuits. The palate is fresh and lively, with crisp acidity and rounded texture from fine lees aging, delivering excellent balance and a lingering mineral finish .

FOOD PAIRINGS

This wine's crispness and minerality make it a fantastic companion to a variety of dishes: think steamed seafood like scallops or prawns, flaky grilled sea bass, and shellfish with buttery sauces. It also works beautifully with poultry dishes in creamy sauces (roast chicken) and mild, soft cheeses like Brie or goat cheese its bright fruit and structural balance add freshness and depth.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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