



SEGUIN-MANUEL
Grands Vins de Bourgogne

*Distributeur du Domaine Seguin
Propriétaire à Savigny-lès-Beaune*

**STEVEN SPURRIER'S
TASTING NOTES
SEGUIN MANUEL,
VINTAGE 2005.**

RED WINES

Savigny-les-Beaune "Vieilles Vignes" Domaine.

Fine deep cherry red, nicely concentrated red berry, cherry fruit, shows lovely ripe Cote de Beaune style, well-blended oak, lively with good length and balance. 2008-12. 16.

Savigny-les-Beaune "Godeaux" Domaine.

Fine deep cherry red with a touch more depth than SIB, more black than red fruits on the nose and palate, a little spice from the oak and generally smoother, deeper and more tannic, a more serious wine. 2009-14. 16.5.

Savigny-les-Beaune Les Lavières Domaine.

Quite deep black cherry red, velvety and shows good intensity, quite earthy, slightly gamey, pure vineyard fruit, seems like old vines with nicely concentrated ripeness, smooth fruit on the palate, but natural tannins need time to soften, an impressive wine from this appellation. 2010-15. 17.

Beaune 1er Cru Bressandes.

Fine black cherry red, nicely concentrated nose of red fruits, some sweetness and dry herbs, fine ripeness on the palate, a little natural spice and oak spice as well, very pure flavours and very good depth, and impressive wine with charm. 2009-15. 17.

Pommard "Vieilles Vignes".

Fine black cherry colour with a velvety intensity, alliance of ripe berry fruits, spice and fruit concentration on the nose, touch of new oak still, good length and good structure, a firm Pommard with a Volnay suaveness, very good wine. 2009-16. 17.5.

Chambolle-Musigny "Vieilles Vignes".

Fine deep cherry red, nice concentration of berry fruits lifted by a touch of liquorice spice and a nice use of oak, tannins still present, shows great purity of flavour with Cotes de Nuits grip underlying Chambolle smoothness. Good wine. 2009-16. 17.



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WHITE WINES

Savigny-les-Beaune “Goudelettes” Domaine.

Quite full yellow with gold tints, white flower and peach stone fruit broadened by oak, quite fleshy but not oily, nor heavy, more structure and weight than many white Savignys, more like a white Beaune, ready soon with enough acidity to hold it. 2007-10. 16.5.

Meursault “Vieilles Vignes”.

Fullish yellow with greeny-gold tints, very Meursault on the nose, hazelnuts and faintly earthy fruit, fine complex fruit flavours, proper vineyard depth plus a certain florality, very good Meursault villages. 2008-12. 17.

Puligny-Montrachet 1er Cru La Garenne.

Fine yellow with faint lemony tints, quite exotic nose, a touch of acacia over the ripe Mirabelle plum fruit, oak perfectly blended in, seductive, quite broad fruit but natural elegance and acidity lifts it up, very good example along the lines of the same cru from Duc de Magenta. 2008-15. 17.5.

The marks are plainly out of 20. In Decanter World Wine Awards scale they relate to:

16 – bronze.

16.5 – high bronze.

17 – silver.

17.5 – high silver.

“This was a very good range of wines, both due to the vintage and to more experience. They would have stood up very well to whatever was offered from the same appellations/crus in the 2005 tastings last January (in London). “

Steven Spurrier

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S.ARL Seguin-Manuel au capital de 40 000 € - Code APE 522 J - SIRET 516 520 129 00011 – TVA Intra FR 46 516 520 129 – RC Beaune 65 B 12



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