## CHÂTEAU RAUZAN-SÉGLA Grand Cru Classe 1855 - Margaux



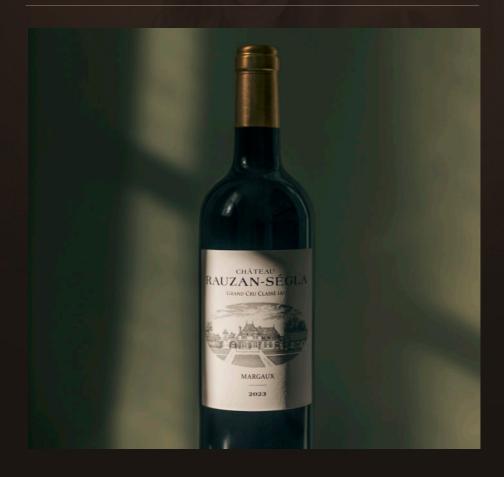
## 2023 VINTAGE

In an almost prophetic way, Cabernet Sauvignon is the centrepiece of this vintage. And over the next ten years, the vineyard will be granting it pride of place. A profound heart with depth – it produces wines with great subtlety.

Elegant rather than fleshy, contained rather than opulent, the 2023 vintage boasts striking complexity and balance. A fine and refined wine which proudly holds its red character high, on the eye, nose and palate. The fresh, ripe red of redcurrant and blackcurrant. The fresh, floral red of morning rose. The woody red of cedar. The spicy red of pink pepper. A highly sophisticated character. Meticulous proportions and harmony. Sap, fruit and flower come together in this wine, all with the same subtlety. And depth, there's no doubt about it. A synthesis of what mineral and vegetal do best when they rise to the challenge with artisanal skill.

HARVEST TIME		Merlot: 7 to 15 September - Cabernet Sauvignon: 15 to 29 September Petit Verdot: 19 to 20 September
CHÂTEAU RAUZAN-SÉGLA	Blend	- 85% Cabernet Sauvignon   13.5% Merlot   1.5% Petit Verdot
	AGEING	- 18 months with 55% new barrels
SÉGLA	BLEND	- 78% Cabernet Sauvignon   18% Merlot   4% Petit Verdot
	AGEING	- 18 months with 15% new barrels
ALCOHOL LEVEL - 13.5%	YIEL	D - 30hl/ha   PH - 3.61

	Winter: dry and mild. Spring: regular rainfall and quite warm temperatures.
WEATHER CONDITIONS	Summer: turbulent. Hot, cool, stormy and then dry. Autumn: hot at the start of the harvest. Two
	rainy episodes brought a little coolness.
	Plot and intra-plot, in temperature-controlled stainless steel vats, gravity vatting,



## CHATEAU RAUZAN-SÉGLA GRAND CRU CLASSE 1855 - MARGAUX

CHÂTEAU RAUZAN-SÉGLA - 33460 MARGAUX, FRANCE +33 (0)5 57 88 82 10 - CHATEAURAUZANSEGLA.COM