



This is a full-bodied, rich and concentrated wine revealing a deep ruby red hue. It develops with great elegance and no rough edges. The fruit is ripe yet fresh. Blueberry and blackberry mingle with a gentle blast of liquorice. It displays a perfect unctuous maturity, the finesse of the tannins gives the wine a velvety character and good length. We love the great mastery shown by the vintage.

WEATHER CONDITIONS

Winter : cold and dry

Spring : wet, then fine with good weather

Summer : hot with no rainfall

Autumn : mild with beneficial showers

HARVEST TIME

Cabernet Sauvignon : from 22 September to 9 October

Merlot : from 10 to 28 September

Petit Verdot : 28 September

Cabernet Franc : 28 September

YIELD

40 hl / ha

AGEING

18 months with 65% new barrels for
Château Rauzan-Ségla, 15 months with 25% for Ségla

ALCOHOL LEVEL	pH
14 %	3,7

RAUZAN-SÉGLA BLEND

63 % Cabernet Sauvignon
33 % Merlot
3 % Petit Verdot
1 % Cabernet Franc

SÉGLA BLEND

55 % Cabernet Sauvignon
43 % Merlot
1 % Petit Verdot
1 % Cabernet Franc

CHÂTEAU RAUZAN-SÉGLA

SURFACE UNDER PRODUCTION

70 ha

MOSAIC OF SOILS

Clay-gravel soils from Terrace 4

Fine sandy-clay gravel soils

Sandy-clay soils

DENSITY OF PLANTATION

6,666 to 10,000 plants/ha

AVERAGE AGE OF THE VINES

37 years

GRAPE VARIETIES

61 % Cabernet Sauvignon

37 % Merlot

1 % Petit Verdot

1 % Cabernet Franc

HARVEST

By parcel and intra-parcel,
by hand, in small crates

SORTING

Manual selection

Separate parcel and intra-parcel vinification, with vatting via gravity, in temperature-controlled stainless steel vats.

In French oak barrels, with a medium and medium-long toasting.

Racking via the bunghole. Fining with egg whites in barrel.

