

CHATEAU  
RAUZAN-SÉGLA  
GRAND PRIX CLASSE



MARGAUX

## VINTAGE 2015

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.

## 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

GRAND CRU CLASSÉ 1855 - MARGAUX

VINEYARD

**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

VINIFICATION

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

AGEING

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

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

