



## 2016 VINTAGE

Even before the glass is swirled, the nose releases notes of black fruit, subtly uplifted by spice. This tonality is confirmed when cherry and blackberry notes, accentuated by pink pepper, come through. A world then opens up. Scents of incense, roasted coffee, a touch of nutmeg and liquorice sticks from our childhood. The light fragrance of violets, the fresh scent of mint, and then, a taste of chocolate on the lips. The range is complex, built over a dense, tight and very precise body. There is no overripeness and no heaviness, but a tautness throughout the wine's evolution. The flesh is firm and taut, and the tannins are also very precise. The Cabernet Sauvignon imprints all its density in a beautiful balance.

## THE VINTAGE

### WEATHER CONDITIONS

**Winter:** mild and very rainy

**Spring:** cool and wet

**Summer:** dry and very sunny

**Autumn:** mild temperatures with a stormy spell

### HARVEST TIME

**Cabernet Sauvignon:** 10 to 15 October

**Merlot:** 20 September to 4 October

**Petit Verdot:** 7, 12 and 13 October

**Cabernet Franc:** 13 October

### YIELD

45 hl / ha

### AGEING

18 months with 60 % new barrels  
for Château Rauzan-Ségla & 20 % for Ségla

### ALCOHOL LEVEL

13,5 %

### pH

3,6

### RAUZAN-SÉGLA BLEND

68 % Cabernet Sauvignon

30 % Merlot

2 % Petit Verdot

### SÉGLA BLEND

45 % Cabernet Sauvignon

53 % 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 from the 4<sup>th</sup> terrace  
Patchwork of fine, deep gravel

**DENSITY OF PLANTATION**

6,666 to 10,000 plants/ha

**AVERAGE AGE OF THE VINES**

37 years

**GRAPE VARIETIES**

62 % Cabernet Sauvignon  
36 % Merlot  
1 % Petit Verdot  
1 % Cabernet Franc

**HARVEST**

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

**SORTING**

Manual selection

**VINIFICATION**

Individual parcel and intra-parcel vinification, transferred into temperature-controlled stainless steel vat using gravity.

**AGEING**

In French oak barrel, with a medium or medium-long toasting. Racking via the bung hole.  
Fining with egg whites in barrel.

