



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 4th 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 bunghole.
Fining with egg whites in barrel.

