

CHÂTEAU  
RAUZAN-SÉGLA  
GRAND CRU CLASSÉ 1855 - MARGAUX



# 2024 VINTAGE

*Fast-paced but united, with the utmost serenity.  
Work of trust.*

The vintage reveals a sleek silhouette, sculpted without being austere, showing masterful balance. It embodies both fruit and flower: a beautiful red cherry with a violet core. It embodies both tenderness and freshness: an almond enveloped in liquorice and a hint of white pepper. An almost spring-like aroma, both lingering and sophisticated. A Rauzan that lives up to its name with finesse and precision.

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## HARVEST TIME

Merlot: 23 September to 3 October  
Cabernet Sauvignon: 4 to 11 October  
Cabernet Franc: 29 September  
Petit Verdot: 5 October

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## CHÂTEAU RAUZAN-SÉGLA

BLEND ————— 63.5% Cabernet Sauvignon | 34% Merlot |  
2% Petit Verdot | 0.5% Cabernet Franc  
AGEING ————— 18 months with 50% new barrels

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## SÉGLA

BLEND ————— 51% Cabernet Sauvignon | 47.5% Merlot |  
1.5% Petit Verdot  
AGEING ————— 16 months with 10% new barrels and 2% casks

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ALCOHOL LEVEL – 13%

| YIELD – 30 hl/ha

| PH – 3.7

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WEATHER CONDITIONS

Winter: mild and rainy

Spring: cool from mid-April, frequent rainfall

Summer: summery weather from the end of July

Autumn: damp and cool

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VINIFICATION

Plot and intra-plot, in temperature-controlled stainless steel vats, gravity vatting.

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