

CHÂTEAU  
RAUZAN-SÉGLA  
GRAND CRU CLASSÉ 1855 - MARGAUX



## 2023 VINTAGE

*In an almost prophetic way, Cabernet Sauvignon is the centrepiece of this vintage.  
And over the next ten years, the vineyard will be granting it pride of place.  
A profound heart with depth – it produces wines with great subtlety.*

Elegant rather than fleshy, contained rather than opulent, the 2023 vintage boasts striking complexity and balance. A fine and refined wine which proudly holds its red character high, on the eye, nose and palate. The fresh, ripe red of redcurrant and blackcurrant. The fresh, floral red of morning rose. The woody red of cedar. The spicy red of pink pepper. A highly sophisticated character. Meticulous proportions and harmony. Sap, fruit and flower come together in this wine, all with the same subtlety. And depth, there's no doubt about it. A synthesis of what mineral and vegetal do best when they rise to the challenge with artisanal skill.

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HARVEST TIME ————— Merlot: 7 to 15 September  
Cabernet Sauvignon: 15 to 29 September  
Petit Verdot: 19 to 20 September

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CHÂTEAU RAUZAN-SÉGLA ————— BLEND ————— 85% Cabernet Sauvignon | 13.5% Merlot | 1.5% Petit Verdot  
AGEING ————— 18 months with 55% new barrels

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SÉGLA ————— BLEND ————— 78% Cabernet Sauvignon | 18% Merlot | 4% Petit Verdot  
AGEING ————— 18 months with 15% new barrels

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ALCOHOL LEVEL – 13.5% | YIELD – 30hl/ha | PH – 3.61

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WEATHER CONDITIONS

Winter: dry and mild.

Spring: regular rainfall and quite warm temperatures.

Summer: turbulent. Hot, cool, stormy and then dry.

Autumn: hot at the start of the harvest. Two rainy episodes brought a little coolness.

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VINIFICATION

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

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