

2019 VINTAGE

The 2019 vintage is alluring because of its discreet elegance. It is as if the winemaker sensed the appeal of revealing its photo in black and white while leaving a tantalising graininess. It emits an aura of mystery, a veil of modesty that creates a gentle and cocooning atmosphere that accounts for its charm. The fruit seems to develop smoothly on the palate before reaching an uplifting finale. It has a lot of class. Vibrancy, too. Aromas of morello cherry, iris and rosemary. The fresh fig confers an aromatic hint that seems to last for ever and it has the texture of all great Margaux wines, between power and sophistication. A great Rauzan.

THE VINTAGE

WEATHER CONDITIONS

Winter: mild and dry Spring: cool and wet Summer: dry and hot

Autumn: Rainfall in mid-September beneficial to the Cabernet Sauvignons

HARVEST TIME

Cabernet Sauvignon: 25 September to 9 October

Merlot: 12 to 25 September

Petit Verdot: 26 September and 7 October

Cabernet Franc: 30 September

YIELD

42hl / ha

AGFING

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

ALCOHOL LEVEL

14.2%

рН

3.73

RAUZAN-SÉGLA BLEND

62% Cabernet Sauvignon 35.5% Merlot 2% Petit Verdot 0.5% Cabernet Franc

SÉGLA BLEND

45% Cabernet Sauvignon 54% Merlot 1% Petit Verdot

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

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

HARVEST

By individual parcel and intra-parcel, by hand, 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.

