



2018 VINTAGE

The 2018 vintage is characterised by its density. Bewitching notes of strawberry tobacco are an invitation to let go and embrace the contours of a deep heart. The black cherry, whose bite and flesh can almost be tasted, is starting to come through. It makes the soft heart of red fruit soup deliciously meaty and intense, while the black fruit tinged with liquorice further densifies the harmonious bouquet. Over this incomparable fruitiness float the ripe floral aromas of violets. The fresh, zesty notes of pink grapefruit are invigorating and contribute to the ethereal posture of the whole. The palate is whole, dense, broad and soft all at once. It develops its flavours in a very distinct tactile crescendo, showing no hint of heaviness. A remarkable wine, the fruit of perfectly matured grapes.

THE VINTAGE

WEATHER CONDITIONS

Winter: steady rainfalls
Spring: stormy showers
Summer: sunny and dry
Autumn: hot and sunny

HARVEST TIME

Cabernet Sauvignon: 27 September to 11 October
Merlot: 13 to 27 September
Petit Verdot: 28 and 29 September
Cabernet Franc: 28 September

YIELD

32hl / ha

AGEING

18 months with 65% new barrels
for Château Rauzan-Ségla & 25% for Ségla

ALCOHOL LEVEL

14%

pH

3,8

RAUZAN-SÉGLA BLEND

56% Cabernet Sauvignon
40% Merlot
2% Petit Verdot
2% Cabernet Franc

SÉGLA BLEND

54% Cabernet Sauvignon
44% Merlot
2% 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.

