



2020 VINTAGE

The first nose discloses subtle floral notes of centifolia rose and hawthorn. The delicate springlike structure is refreshed by sappy notes of white flowers. After a few swirls in the glass the nose develops a delectable chocolatey character combining praline and coffee. The palate opens up with its typical, velvety smooth attack and beautifully coated tannins. A certain dynamism underpins the palate and tempers the density of the vintage. The 2020 is a complex, powerful and expertly crafted wine that has overcome the difficulties of this very challenging year with aplomb .

THE VINTAGE

WEATHER CONDITIONS

Winter: particularly mild

Spring: warm and very wet

Summer: very dry from mid June to mid August with high temperatures in early September

Autumn: temperatures fell and the rain returned in the second half of September

HARVEST TIME

Cabernet Sauvignon: 21 to 29 September

Merlot: 8 to 18 September

Petit Verdot: 25 September

Cabernet Franc: 21 September

YIELD

30hl / ha

AGEING

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

ALCOHOL LEVEL

13.5%

pH

3.74

RAUZAN-SÉGLA BLEND

60% Cabernet Sauvignon

36% Merlot

3% Petit Verdot

1% Cabernet Franc

SÉGLA BLEND

43% Cabernet Sauvignon

55% 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 bung hole.

Fining with egg whites in barrel.

