Wijnfiche

Château Rauzan Ségla G.C.C. | Margaux France (BORDEAUX) — 2021

Domain

Ch. Rauzan Ségla

Margaux was the place where Pierre de Mesures de Rauzan established this estate in 1661. By the time the wines were classified for the Exposition Universelle of 1855, the estate had been divided into Rauzan-Ségla, Rauzan-Gassies, Desmirail and Marquis de Terme. Another former owner, the Cruse family, currently owners of Château d'Issan, built the present château in 1903. The Cruse family remained owners until 1956. Afterwards, the château passed through several owners until it was eventually acquired in 1994 by the luxury goods company Chanel. The vineyard covers approximately 70 hectares and is planted with Cabernet Sauvignon (62%), Merlot (36%), Petit Verdot (1%) and Cabernet Franc (1%). The average age of the vines is 40 years. One hundred percent of the juice is fermented in stainless steel tanks. Average annual production amounts to 20,000 cases of 12 bottles.

Vinification

The four different grape varieties in the blend come from vineyards with an average age of 37 years, spread across a mosaic of soils: clay-gravel soils, fine sandy-clay gravel soils, and sandy-clay soils. Between 7,000 and 10,000 vines are planted per hectare. The harvest is carried out by hand, plot by plot, using small crates to avoid damaging the grapes. Vinification also begins separately for each plot in stainless steel tanks. Ageing in French oak lasts 18 months, with 60% in new barriques.

Taste

The nose opens elegantly with aromas of wild strawberry and rose petals, followed by subtle floral notes and a spicy hint of pepper, chocolate and raspberry. On the palate, the wine combines freshness and elegance with flavours of blood orange and a delicate, slightly bitter finish. Perfectly ripe Cabernet Sauvignon brings remarkable balance and precision.

Food pairing

Cheese - hard | Veal - roasted with chanterelles | Poultry - braded duck | Lamb - Steak

General information

Type: Red wine
Grape varieties: Cabernet Sauvignon (75%), Merlot (25%)
Viticulture: Traditional
Storage (years): + 7-10
Serving temperature: 16-18 °C
Taste profile: Complex with firm tannins

