Wijnfiche

Château Rauzan Ségla G.C.C. - MAGNUM | Margaux France (BORDEAUX) — 2020

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 grapes were harvested in the month of September, starting with Merlot on September 8th and ending with the Cabernet Sauvignon on September 29th. Traditional vinification with extensive barrel aging: 18 months in 60% new barrels.

Taste

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 .

Food pairing

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

General information



Type: Red wine
Grape varieties: Cabernet Sauvignon (60%), Merlot (36%), Petit Verdot (3%),Cabernet Franc (1%)
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 16-18 °C
Taste profile: Complex with firm tannins