

CHÂTEAU
RAUZAN-SÉGLA
GRAND CRU CLASSÉ 1855 - MARGAUX



2024 VINTAGE

*Fast-paced but united, with the utmost serenity.
Work of trust.*

The vintage reveals a sleek silhouette, sculpted without being austere, showing masterful balance. It embodies both fruit and flower: a beautiful red cherry with a violet core. It embodies both tenderness and freshness: an almond enveloped in liquorice and a hint of white pepper. An almost spring-like aroma, both lingering and sophisticated. A Rauzan that lives up to its name with finesse and precision.

HARVEST TIME

Merlot: 23 September to 3 October
Cabernet Sauvignon: 4 to 11 October
Cabernet Franc: 29 September
Petit Verdot: 5 October

CHÂTEAU RAUZAN-SÉGLA

BLEND ——— 63.5% Cabernet Sauvignon | 34% Merlot |
2% Petit Verdot | 0.5% Cabernet Franc
AGEING ——— 18 months with 50% new barrels

SÉGLA

BLEND ——— 51% Cabernet Sauvignon | 47.5% Merlot |
1.5% Petit Verdot
AGEING ——— 16 months with 10% new barrels and 2% casks

ALCOHOL LEVEL – 13%

YIELD – 30 hl/ha

PH – 3.7

WEATHER CONDITIONS

Winter: mild and rainy

Spring: cool from mid-April, frequent rainfall

Summer: summery weather from the end of July

Autumn: damp and cool

VINIFICATION

Plot and intra-plot, in temperature-controlled stainless steel vats, gravity vatting.



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