



Floral and sophisticated, the 2017 vintage brings us a subtle composition with stone fruit and spicy overtones. Lovely sweet Maltese orange espouses the notes of ripe apricot, with the apricot's soft, velvety texture and that lovely tanginess when it caramelizes, a wonderful ambivalence between liveliness and maturity. The background tobacco is sweet and perfumed, the strawberry is powdered and candied. Fig mingles with the biscuity aromas and the rose has hints of cinnamon. The texture is soft, unctuous, and stretches out endlessly. A nice trim wine, which is long on the palate and leaves complex yet delicate aromas in its wake.

### WEATHER CONDITIONS

**Winter:** dry and cold before turning mild

**Spring:** mild and very sunny, frost on 21 and 27 April

**Summer:** cool but bright summer

**Autumn:** showers start of Sept before a lovely late season

### HARVEST TIME

**Cabernet Sauvignon:** 25 to 29 September

**Merlot:** 12 to 25 September

**Petit Verdot:** 19 and 22 September

**Cabernet Franc:** 2 October

### YIELD

40hl / ha

### AGEING

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

### ALCOHOL LEVEL

13,2%

### pH

3,68

### RAUZAN-SÉGLA BLEND

62% Cabernet Sauvignon

36% Merlot

2% Petit Verdot

### SÉGLA BLEND

50,5% Cabernet Sauvignon

46% Merlot

3% Petit Verdot

0,5% Cabernet Franc

CHÂTEAU  
RAUZAN-SÉGLA

**SURFACE UNDER PRODUCTION**

70 ha

**MOSAIC OF SOILS**

Clay-gravel from the 4<sup>th</sup> terrace  
Patchwork of fine, deep gravel

**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,  
transported in small crates

**SORTING**

Manual selection

Individual parcel and intra-parcel vinification, transferred into temperature-controlled stainless steel vat using gravity.

In French oak barrel, with a medium or medium-long toasting. Racking via the bunghole.  
Finishing with egg whites in barrel.

