



CHÂTEAU
RAUZAN-SÉGLA

GRAND CRU CLASSÉ 1855 - MARGAUX

2021 VINTAGE

Elegant (adj.) : Characterized by a gracefulness made of harmony, softness and ease in the form and lines, in the arrangement and proportions of the parts, in the movement.

The 2021 achieves a balance of fruit and floral notes which is simply astounding. The nose announces itself with an enticing flourish of wild strawberry, its exuberance reined in by a hint of fresh rose petal. The floral notes unfurl at their leisure, led by delicate notes of peony and white sap. All the while, a spicy undercurrent of pepper, chocolate and raspberry bubbles beneath the surface. The attack is as lively as it is indulgent, exploring the delicious duality of its blood orange flavours, at once sweet and sharp, followed by a gentle bitterness which lingers long on the palate. The sense of balance is razor-sharp, sublimated by Cabernet Sauvignon harvested at absolutely perfect ripeness.

○ **HARVEST**

Merlot : 20 September to 3 October
Cabernet Sauvignon : 1 to 8 October
Petit Verdot : 2 & 10 October

○ **YIELD**

38 hl/ha

○ **CHÂTEAU RAUZAN-SÉGLA BLEND**

75 % Cabernet Sauvignon
25% Merlot

○ **SÉGLA BLEND**

54 % Cabernet Sauvignon
43 % Merlot
3 % Petit Verdot

○ **CHÂTEAU RAUZAN-SÉGLA AGEING**

18 months with 60 % new barrels

○ **SÉGLA AGEING**

12 months with 20 % new barrels

○ **ALCOHOL LEVEL**

13 %

○ **PH**

3.72

