



2022 VINTAGE

«A thousand nuances of sunny and complex fruit emerge, like a chromatic reflection of a resilient nature. The Cabernet Sauvignons are exceptional.»

Tasting immerses us in the naturally rich, powerful world of 2022. Built around black fruit, the wine is beautifully dense with ripe, fleshy fruit such as Bigarreau cherry. This intense fruitiness is combined with the tone of citrus notes, adding a sanguine touch to the wine. Sappy touches, a tussle of complex aromas. Smooth tannins, just tightly knit enough, clad the fruit in elegance and coat the palate for a lingering finish. Mineral, almost chalky notes at the end keep the wine's energy going.

HARVEST TIME

Cabernet Sauvignon : 16 to 28 September
Merlot : 2 to 15 September
Petit Verdot : 16 September

CHÂTEAU RAUZAN-SÉGLA

BLEND — 72% Cabernet Sauvignon | 26% Merlot |
2% Petit Verdot
AGEING — 18 months with 50% new barrels

SÉGLA

BLEND — 42% Cabernet Sauvignon | 58% Merlot
AGEING — 14 to 16 months with 15% new barrels

ALCOHOL LEVEL – 14,5%

| YIELD – 30hl/ha

| PH – 3,7

WEATHER CONDITIONS

Winter : Dry. Frosty nights in early April.

Spring : The heat sets in from the month of May and increases in strength.

Summer : High temperatures. Some thundery showers.

Autumn : Sunny, serene harvest.

VINIFICATION

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



CHÂTEAU
RAUZAN-SÉGLA
GRAND CRU CLASSÉ 1855 ■ MARGAUX

CHÂTEAU RAUZAN-SÉGLA - 33460 MARGAUX, FRANCE
+33 (0)5 57 88 82 10 - CHATEAURAUZANSEGLA.COM