



Wijnfiche

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

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

