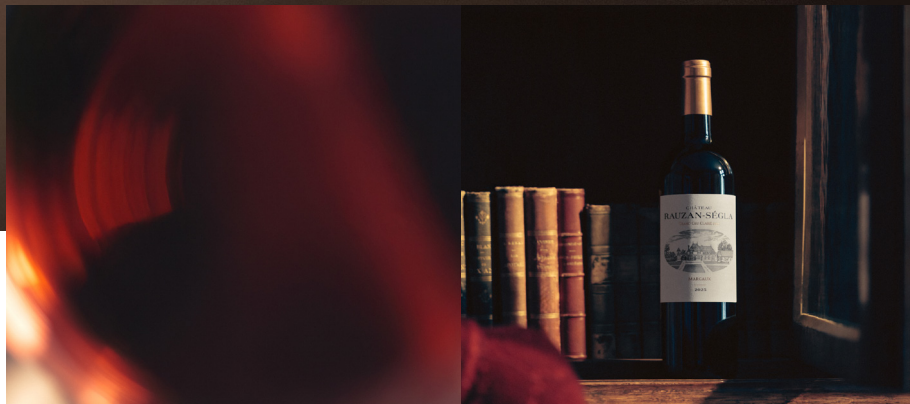


CHÂTEAU
RAUZAN-SÉGLA

GRAND CRU CLASSÉ 1855 - MARGAUX



2025 VINTAGE

*Some wines like to make an entrance.
Rauzan-Ségla has always preferred good manners.*

The colour appears deep, dense. The fruit shows precision: black cherry, fresh plum, lifted by a very clear floral note – violet and dark petals. Freshness holds the line. It illuminates the structure and gives the wine its momentum. The small berries have tightened the grain, offering a fine, compact texture, almost satin-like. The palate combines energy and calm. The tannins, silky yet lively, support a persistent floral aromatic profile, extended by a discreet mineral note. A Rauzan-Ségla of balance and relief: dense without weight, precise without austerity, faithful to its signature of finesse.

HARVEST TIME

Merlot: 2 to 15 September
Cabernet Sauvignon: 15 to 24 September
Cabernet Franc: 16 September
Petit Verdot: 16 September

CHÂTEAU RAUZAN-SÉGLA

BLEND ————— 65% Cabernet Sauvignon | 33% Merlot |
1.5% Petit Verdot | 0.5% Cabernet Franc
AGEING ————— 18 months, 60% new barrels

SÉGLA

BLEND ————— 41% Cabernet Sauvignon | 58.5% Merlot |
0.5% Petit Verdot
AGEING ————— 16 months, 10% new barrels and 4% foudres

ALCOHOL LEVEL – 13.5% |

YIELD – 29 hl/ha |

PH – 3.67

WEATHER CONDITIONS

Winter: relatively dry and mild
Spring: cool and wet April, rapid warming in May with stormy instability
Summer: hot and dry from mid-June, with heatwave episodes. Notable temperature variation between day and night
Harvest: generally cool conditions

VINIFICATION

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



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