

SÉGLA



PRODUCER PROFILE

Estate owned by: Gérard and Alain
Wertheimer
Winemaker: Nicolas Audebert
Estate founded: 1661
Region: Bordeaux
Country: France

SéglA Margaux 2008

WINE DESCRIPTION

About half of the 52 hectares of vineyard are around the château, but there are additional parcels near Margaux and Brane-Cantenac. The plantings are comprised of 54% Cabernet Sauvignon, 41% Merlot, 4% Petit Verdot and 1% Cabernet Franc with an average vine age of 30 years and a yield of 32 hl/ha. Soils at Rauzan-SéglA are composed of deep, fine gravel which makes for natural irrigation

After hand harvesting and a double sorting, the fruit is gently crushed and then delivered to stainless tanks by gravity-flow where the fermentation begins. Alcoholic fermentation in lasted eight days with pump overs two or three times a day. Malolactic fermentation mostly occurred in vat, but a few wines were done in barrel. The wine was aged in 20% new French oak barrels.

TASTING NOTES

Deep ruby in appearance, SéglA delivers aromas of blueberry and vanilla on the nose. On the palate it is medium bodied with silky tannins.

VINEYARD & PRODUCTION INFO

Vineyard size: 126
Soil composition: Gravel

WINEMAKING & AGING

Varietal composition: 54% Cabernet Sauvignon, 41% Merlot, 4% Petit Verdot, 1% Cabernet Franc
Length of alcoholic fermentation: 8 days
Maceration technique: Pumpovers
Malolactic fermentation: Yes
Type of aging container: Barrels
Age of aging container: 20% New
Type of oak: French

ANALYTICAL DATA

Alcohol: 13.5%