



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château Rauzan Ségla 2023, 2ème Cru Classé Margaux 6 x 75cl

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<b>Price</b>	£360.00
<b>Code</b>	RAUZ085

Rauzan Ségla punches fully to its 1855 classification and is one of the great Super-Second's, producing a polished, refined and deeply powerful style of claret.



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### Tasting Notes:

At Rauzan, such was the threat of mildew, that the vineyard teams used 12 treatments to hold back the fungul disease. A heavy percentage of Cabernet Sauvignon ( 85% ) saw Merlot diminish - and just a meagre 30 hl/ha were harvested (8 Hectares were not in production). The result is a rich, intense and yet elegant Rauzan, offering a vivid bright cherry and cassis dominated palate with a lovely chalkiness and good minerality supporting the sweet underbelly of fruit. Tannins are compact and firming.

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Specification	
<b>Vinification</b>	Yields of 30hl/ha. Aged in 55% new oak for 18 months. Alc 13.5%.
<b>Size</b>	6 x 75cl
<b>Drinking Window</b>	Drink from 2031 through to 2043
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Margaux
<b>Type</b>	Red Wine
<b>Grape Mix</b>	85% Cabernet Sauvignon, 13.5% Merlot, 1.5% Petit Verdot
<b>Genres</b>	En Primeur, Fine Wine
<b>Vintage</b>	2023
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château Rauzan-Ségla
<b>Producer Overview</b>	<p>This 43 hectare château has made major strides since its purchase by Chanel in 1994. It is fair to say that it now punches fully to its 1885 classification and is one of the great Super-Seconds. Only half of the harvest is used in the first wine of this illustrious property. The first vintage produced by new winemaker Nicolas Audebert is a resounding success.</p>
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Great paired with duck breast with bacon, cabbage and balsamic dressing.