

## Chateau Rauzan-Segla Margaux 2003

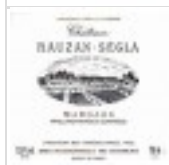
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### Quick Overview

An evocative, sexy nose with notes of fruitcake and nuts on the nose wrapped up in a creamy, seductive style. There is real class on the palate, where a rounded, creamy, almost fat texture is counterbalanced by a firm core of tannins, welcome for this vintage, a decent, fresh seam of acidity. This has really good style, and although the tannins remain a dominant feature, past that the wine is just lovely.



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Vintage \*

\* Required Fields

Regular Price: ~~\$107.70~~

**SPECIAL PRICE: \$99.00**

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#### History:

The vineyard at Chateau Rauzan-Ségla supports 51 ha of vines, with a dominance of Cabernet Sauvignon (61%) and Merlot (35%), with 2% each Cabernet Franc and Petit Verdot. The soils underfoot are typical Gunzian gravel, the fruit harvested manually, the must fermented in temperature-controlled stainless steel. The wine will then go into barrel, 60% new each vintage, for up to twenty months, finishing with an egg white fining. The end product is bottled unfiltered. The grand vin is Chateau Rauzan-Ségla, of which there are typically 8000 cases produced per annum. Rigorous selection is essential, ensuring that only the choicest portion of the harvest goes into the grand vin, the rest going into the second wine, Ségla. This has helped to push quality further forward - in 1987, for instance, the entire crop was declassified, with the whole production being channelled into the second wine, or sold off in bulk. This is a 2nd Growth Cru Classé.

#### Tasting Notes:

Chateau Rauzan-Ségla (Margaux) 2003: An evocative, sexy nose with notes of fruitcake and nuts on the nose wrapped up in a creamy, seductive style. There is real class on the palate, where a rounded, creamy, almost fat texture is counterbalanced by a firm core of tannins, welcome for this vintage, a decent, fresh seam of acidity. This has really good style, and although the tannins remain a dominant feature, past that the wine is just lovely.

Chateau Rauzan-Ségla (Margaux) 2005: A tighter nose than some, also with a firm oaky streak although with a more grainy character. Elements of smoke, tobacco leaf, rose petal, this is already showing a very fine dark fruit complexity. The palate is fine, with a very tight and pure frame for the substance of the wine, with crisp definition, gritty tannins and good acidity the most positive elements. Very soft towards the finish, charcoaly, with beautiful balance of flesh and structural elements.

Chateau Rauzan-Ségla (Margaux) 2006: Dense and slightly exotic red fruits, with a gravelly feel to them, alongside the usual nutty oak. A gentle midpalate, a little supple, restrained and quite elegant. There is a firm grip behind it, with good tannins.