



# Vignobles de Bordeaux

BRUNOLAFON  
wine selection



## Château Ségur de Cabanac, AOP Saint-Estèphe, Red AOP Saint-Estèphe, Bordeaux, France

The parcels of this property are situated on the eastern part of the town Saint-Estephe. The estate, composed of gravel, is oriented at the estuary of the Gironde. Thanks to the valuable advices of Eric Boissenot, one of the most famous winemakers in the world, who advises 4 of the first 5 Grands Crus Classés of Medoc, the Delon family continues to improve its superb Cru Bourgeois.

### PRESENTATION

The Segur were many, to settle in large Medoc vineyards. Le Comte Joseph Marie de Segur, the Lord of Cabanac, went to become wine grower on this estate, which still bears his name "Ségur de Cabanac."

Coming from a family of wine makers for 7 generations, Guy Delon took over the property in 1985. Today he continues to manage the estate with his son and his daughter. They also own another Cru Bourgeois, Château Moulin de la Rose in Saint-Julien.

### WINEMAKING

30-year-old vine. Viticulture in double Guyot. Manual harvest with sorting in the vineyard. Vinification in thermoregulated stainless steel tanks for a vatting period of 3 weeks. Aging for 20 months in barrels (30% new).

### VARIETALS

Cabernet sauvignon 60%, Merlot 40%

### 13,5 % VOL.

GM: No.

Contains sulphites. Contains egg or egg products. Does not contain milk or milk-based products.

### SERVING

17°C / 63°F

### AGEING POTENTIAL

10 to 15 years

### TASTING

Deep garnet-purple coloured, a nose of cassis, blackberries and black cherries with wafts of chocolate box and roses. The palate is medium-bodied, elegant and fragrant with a chewy texture and an herbal lift.

### FOOD PAIRINGS

Saint Estephe wines can pair quite well with food. The wines of St. Estephe can be best when served with roasted, braised, or grilled meats like steak, veal, pork, beef, and game. St. Estephe is also a natural wine and food pairing with hard and soft cheeses.

