

CHÂTEAU TOUR DE SÉGUR



Château Tour de Ségur Red 2016

AOC Lussac-Saint-Emilion, Bordeaux, France

PRESENTATION

Another cuvée from the Barbe Blanche estate, Château Tour de Ségur also benefits from a remarkable terroir. Crafted on the fruit, with great delicacy throughout the winemaking process, it is a charming, fresh and precise wine. Its expressive nose of ripe strawberries and red berries with a hint of vanilla, combined with its fine tannins, make it very approachable.

THE VINTAGE

WEATHER CONDITIONS

2016 was one of the finest vintages in the past 20 years. Winter was exceptionally wet and mild, and it rained a great deal in spring until June. However, the weather changed radically in mid-June, turning warm and quite dry, with cool nights. Ideal conditions for growing excellent wine grapes!

HARVEST

10/07/2016

THE WINE

VARIETALS

Merlot 65%, Cabernet franc 30%, Cabernet sauvignon 5%

ALCOHOL CONTENT

13 % vol.

TASTING

Clear, brilliant cherry-red colour scattered with ruby highlights. Swirling in the glass showcases this wine in all its intensity and complexity. Light fruity aromas marry beautifully with delicious vanilla and cedar notes, combined with subtle hints of spice. Starts out straightforward on the palate, with a fine tannic structure, going on to reveal a lovely freshness and good length. Cedar aromas once again come to the fore, accompanied by a delicious array of Morello cherry and tangy red fruit notes. This wine is worth ageing for a few more months to fully appreciate its character.

FOOD PAIRINGS

Pork and lentils, beef fillet in a pepper sauce or roast lamb.

SERVING

Serve between 15°C and 17°C

AGEING POTENTIAL

5 to 10 years



FAMILLE ANDRÉ LURTON

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THE VINEYARD

TERROIR

Majority clay-limestone on limestone shelf with clay-siliceous in some plots

AGE OF VINES

32 years old

IN THE VINEYARD

Pruning type: Double Guyot.

Harvest: Mechanical harvest.

THE CELLAR

WINEMAKING

In stainless-steel temperature controlled tanks.

AGEING

For 12 months in oak barrels (25% new) with racking each trimester.

REVIEWS AND AWARDS



"Intense garnet colour. Attractive nose revealing plum, morello cherry, fine spices, mocha, liquorice. Well-balanced palate that has reached its peak, energetically displaying its gourmet palette in a classic construction with melted tannins. Serve with entrecote."
Gilbert & Gaillard, 08/07/2021

90/100



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