

CHÂTEAU TOUR DE SÉGUR

Château Tour de Ségur Red 2018

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

2018 was one of the warmest years since 1900, featuring above-average temperatures, the second hottest summer to date, and abundant sunshine... Heavy rainfall in the first half of the year was followed by persistent, near-record drought conditions in September.

HARVEST

09/22/2018

THE WINE

VARIETALS

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

ALCOHOL CONTENT

13.5 % vol.

TASTING

Intense, cherry red colour. Nose is particularly pleasant with notes of ripe red fruit, mixed with hints of spice and vanilla. On the palate, very pleasant balance between structure and volume, offering good drinkability. The red fruit aromas, already perceived on the nose, are found here, where they blend elegantly with some more woody notes. Beautiful tannic structure gives it a good ageing potential and it can be left to age a little longer to appreciate all its qualities.

FOOD PAIRINGS

Mushroom toast as a starter, oven-roasted duck or even pork knuckle with lentils.

SERVING

Serve between 15°C and 17°C

AGEING POTENTIAL

5 to 10 years



FAMILLE ANDRÉ LURTON

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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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



"Deep red colour, young appearance. Nose is full of very ripe fruit, with hints of wood and undergrowth. On the palate, a pleasant attack, a rather melted vintage in a very mature register. It can be opened now with grilled red meat."

Gilbert & Gaillard, 24/01/2022



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