CHÂTEAU TOUR DE SÉGUR





Château Tour de Ségur Red 2015

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

2015 was the third warmest year since 1900... Drought conditions, above-average monthly temperatures and sunshine (in the first half of the year), cool nights and hot weather in August accompanying véraison (colour change) were all ideal for the vines!

HARVEST

09/24/2015

THE WINE

VARIETALS

Merlot 65%, Cabernet franc 25%, Cabernet sauvignon 10%

ALCOHOL CONTENT

14 % vol.

TASTING

Brilliant, lovely, crimson colour with orange highlights. Expressive, elegant nose reminiscent of red fruit, especially cherry. Fresh and delicious on the palate. The lovely red fruit aromatics in the bouquet come through on the palate as well. The oak is restrained and the tannin is altogether elegant. The aftertaste is also quite pleasant.

FOOD PAIRINGS

Cassoulet, veal dishes, or Irish stew.

SERVING

Serve between 15°C and 17°C

AGEING POTENTIAL

5 to 10 years



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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.

AGFING

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

