CHÂTEAU TOUR DE SÉGUR



Château Tour de Ségur Red 2019

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

2019 was marked by a fairly mild winter, resulting in early bud break. Spring rainfall was scarce and drought conditions set in in early summer. Rainfall in August provided a welcome relief for winegrowers.

HARVEST

09/26/2019

THE WINE

VARIETALS

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

ALCOHOL CONTENT

13.5 % vol.

TASTING

Cherry red colour, medium intensity. The nose, of a beautiful intensity, reveals gourmand notes of ripe fruits enhanced by some vanilla notes. The whole is particularly pleasant. The palate offers a nice sweetness on the attack. It is a moderately powerful wine, well-balanced, with immediate drinkability.

FOOD PAIRINGS

Duck sauerkraut, roast beef with vegetables or even quail stuffed with mushrooms.

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.

