

CHÂTEAU TOUR DE SÉGUR



Château Tour de Ségur Red 2020

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

2020 was marked by very mild temperatures and contrasting precipitation: heavy spring rainfall was followed by an intense summer drought. The fairly mild winter led to early bud break. The summer heat gave way to cool nights in late August, ideal for ripening grapes.

HARVEST

16 September - 29 September 2020.

THE WINE

VARIETALS

Merlot 85%, Cabernet franc 10%, Cabernet sauvignon 5%

ALCOHOL CONTENT

13.5 % vol.

TASTING

An intense ruby colour.

The nose is expressive and highly complex, with notes of black and red fruit, very tasty, mixed with a few hints of vanilla, synonymous with sweetness and deliciousness.

This is a very pleasant wine throughout. The mid-palate has lovely volume, with present, well-coated tannins. All these characteristics mean that it can be enjoyed now or aged for another year or two.

FOOD PAIRINGS

Casserole eggs with chanterelles, duck stew, rabbit à la forestière.

SERVING

Serve between 15°C and 17°C.

AGEING POTENTIAL

5 to 10 years



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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.



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