

# CHÂTEAU TOUR DE SÉGUR



## Château Tour de Ségur Red 2022

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

2022 was a particularly atypical year due to extreme weather conditions. In addition to a very early frost in the spring, which affected the vineyard just as the vines were starting to bud, there was a long period of exceptional drought from May until the end of September. The result was low yields and a perfect state of health at harvest time throughout the vineyard.

### TERROIR

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

### IN THE VINEYARD

Pruning type: Double Guyot.

Harvest: Mechanical harvest.

### HARVEST

12 September - 06 October 2022.

### WINEMAKING

In stainless-steel temperature controlled tanks.

### AGEING

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

### VARIETALS

Merlot 52%, Cabernet franc 33%, Cabernet sauvignon 15%

14 % VOL.

### TECHNICAL DATA

Age of vines: 32 years old

### SERVING

Serve between 15°C and 17°C.

### AGEING POTENTIAL

5 to 10 years



## TASTING

Deep garnet-red colour with hints of violet.

The nose is seductive, with an aromatic purity of very ripe black fruits, such as black cherry and blackberry, accompanied by notes of fresh strawberry and a subtle touch of sweet spices associated with ageing.

The palate is characterised by its fluidity and excellent drinkability. The wine has a supple attack and is light yet substantial. The tannins are well-integrated, providing support to the structure without ever masking the fruit. The fruit is expressed with precision and delicacy in a clean, direct and accessible style. A natural freshness lingers on the finish, bringing balance and dynamism. This is a wine that prioritises fruit and pleasure and is ready to drink now, with the potential to develop positively over several years.

## FOOD PAIRINGS

Charcuterie board, grilled poultry marinated in herbs and beef ravioli with homemade tomato sauce.

