

CHÂTEAU RAUZAN-SÉGLA

GRAND CRU CLASSÉ EN 1855

VINTAGE 2007

WEATHER CONDITIONS

After a warm and dry winter, despite cold months of December and January, Spring arrives with a rainy month of March and summer temperatures in April. In these conditions, the bud burst appears early. The flowering starts mid-May and is sprayed over a period of 2 weeks because of unfavorable weather conditions (temperatures decreased, important rainfalls...) The veraison is long due to cool and humid months of July and August. In August, the meticulous work of removing the bunches with green berries helps the other grapes to ripen better. Miraculously September and October are hot and bring exceptional ripening conditions. Terroir and vineyard work make the difference in such a difficult year.

PICKING

Handpicking with cagettes, with very sunny days.

The hard work of our vineyard team, particularly attentive during the flowering and growing seasons, taking care of every plot, allowed us to obtain, contrary to all expectations, a crop of high quality with a very little sorting during the harvest. The mildiou threats were carefully controlled, throughout the growing season, and did not affect our quality.

Since the 2004 vintage, the introduction of a new harvest reception, with double sorting tables, has enabled us to take even greater care of the selection and handling of the grapes.

Merlot :	September 21 st (young vines) & 22 nd – from September 24 th to 27 th
Cabernet Franc :	September 27 th
Petit Verdot :	September 28 th
Cabernet Sauvignon :	September 28 th & from October 1 st to October 10 th

VINIFICATION

- **Alcoholic fermentation**

Alcoholic fermentations lasted 6 to 7 days.

Pumping over: 2 to 3 times a day – 2,5 the volume of the vat. Temperature: 27°C/28°C.

- **Maceration** : Turbopigeage in the best vats.

- **« Cuvasions » (alcoholic fermentation + maceration)**

Merlot :	22 days	Petit Verdot :	20 days
Cabernet Sauvignon :	22 days	Cabernet Franc :	25 days

- **Malolactic fermentation in vat, a few wines in barrel.**

- **Ageing** : 60 % French new oak barrels for Rauzan-Ségla & 15 % French new oak barrels for Ségla

BLENDING

Château Rauzan-Ségla 2007	Ségla 2007		
Cabernet Sauvignon :	59 %	Cabernet Sauvignon :	50 %
Merlot :	35,5 %	Merlot :	48 %
Petit Verdot :	5,5 %	Cabernet Franc :	2 %
Press Wines :	14,5 %	Press Wines :	12 %

PRODUCTION

Château Rauzan-Ségla : 55 %

Ségla : 45 %

