

# CHÂTEAU RAUZAN-SÉGLA

GRAND CRU CLASSÉ EN 1855

## VINTAGE 2006

### WEATHER CONDITIONS

We experienced a rainy winter with cold temperatures. February was even colder with important rainfalls. Spring started under a humid month of March while April, May and June were very dry months. The merlot bud burst appeared beginning of April and mid-April for Cabernet Sauvignon. The first flowering started on May 25<sup>th</sup> and developed throughout in good conditions. Summer was hot and dry : the drought we have known for 3 years persisted and the deficit measured increased by 30 %. The veraison was observed mid July and its evolution was quite slow in August, which was cool and rainy. The first 2 weeks of September were hot and helped the grapes to mature, but the last 2 weeks were rainy and disrupted the berries maturity.

More than ever the work in the vineyard was a decisive factor : the overall sanitary conditions were more than satisfactory thus the volume finally produced.

### PICKING

Handpicking with cagettes. Gloomy weather during part of the harvest but, the grapes were healthy thanks to the greenharvest selection in July and the wind during the picking. For this vintage we took our time and were able to be even more meticulous taking advantage of the sorting tables and competence of the people we have trained.

Merlot :	21 & 22/09 (young vines) - from 25/09 to 29/09
Petit Verdot :	28 September
Cabernet Franc :	29 September
Cabernet Sauvignon :	from September 30th to October 7th

### VINIFICATION

- **Alcoholic fermentation**

Alcoholic fermentations lasted 6 to 7 days.

Pumping over : twice a day & 2,5 the volume of the vat. Temperature : 27°C.

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

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

Merlot :	21 days	Petit Verdot :	21/22 days
Cabernet Sauvignon :	23/24 days	Cabernet Franc :	22 days

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

- **Ageing :** 50 % new oak barrels

### BLENDING

#### Château Rauzan-Ségla 2006

Cabernet Sauvignon :	53 %
Merlot :	44 %
Petit Verdot :	3 %
<i>Press Wines :</i>	<i>11 %</i>

#### Ségla 2006

Cabernet Sauvignon :	52 %
Merlot :	42 %
Petit Verdot :	4,5 %
Cabernet Franc :	1,5 %
<i>Press Wines :</i>	<i>11 %</i>

### PRODUCTION

Château Rauzan-Ségla : 55 %

Ségla : 45 %

Yield : 55 hl/ha

