

Grand Vin de Bordeaux



2020

SOL TYPE

The vines are spread over a mosaic of mixed colour clays and fine Villafranchian gravel or clays. These gravelly or sandy-gravelly soils bask in a temperate ocean climate.

VINEYARD AGE

Between 20 and 32 years old.

HARVEST

Harvesting by hand with fruit sorted in the vineyard and at the winery.

HARVEST DATES

Merlot: from 16 to 22 September

Cabernet Sauvignon: from 30 September to 3 October

WINEMAKING

Pre-fermentation cold soaking (8°C).
Alcoholic fermentation in stainless steel tanks. Hot end to vatting at 28°C for 10 to 15 days.
Malolactic fermentation in barrels and stainless steel tanks.

MATURATION

12 months in new barrels (40%) and second-fill barrels (60%)

2020 BLEND

Cabernet Sauvignon: 70%
Merlot: 30%

TECHNICAL CHARACTERISTICS

ABV: 14%
pH: 3.62

OWNERS

Denis Darriet
Eric Garcia

THE VINE & WINE TEAM

Technical director:
Xavier Moragues
Consultant winemaker:
Stéphane Derenoncourt

TASTING NOTES

COLOUR: beautifully dark and intense.

NOSE: very aromatic, showing fresh, ripe and subtle fruitiness.

PALATE: mellow on the attack then juicy and silky on the middle palate, developing very savoury flavours.

Structured, long and precise finish with no angular tannins.



SERVING TIPS

Serving temperature: 16-18°C

Ageability: from 7 to 15 years

2020 Château Seguin is the perfect match for porcini ravioles, hung woodcock, a prime rib of beef or wild duck. The melt-in-the-mouth flavours of the meat entwine with the roundness and elegance of the tannins.

A farmhouse Saint-Nectaire cheese will bring out the wine's intense fruitiness and silky feel.