

## CHÂTEAU TOUR DE SÉGUR RED. 2005



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| <b>Color</b>                   | Red  |
| <b>Varietal</b>                | Merlot 60%<br>Cabernet Franc 25%<br>Cabernet Sauvignon 15%   |
| <b>Appellation</b>             | Lussac-Saint-Emilion   |
| <b>Area</b>                    | 69.19 acres of red varieties   |
| <b>Soil</b>                    | Majority clay–limestone on limestone shelf<br>with clay–siliceous in some plots  |
| <b>Density</b>                 | 2,428 vines per acre   |
| <b>Ages of vines</b>           | 25 years   |
| <b>Pruning</b>                 | Double guyot   |
| <b>Harvest</b>                 | By hand or mechanical  |
| <b>Fermentation</b>            | In stainless–steel temperature controlled tanks  |
| <b>Duration</b>                | Approximately 3 weeks (subject to vintage and ripeness of tannins)   |
| <b>Temperature</b>             | 28° to 30° C   |
| <b>Malolactic fermentation</b> | Yes  |
| <b>Maturation</b>              | For 12 months in oak barrels (25% new) with racking each trimester   |
| <b>Fining</b>                  | Eggwhites  |
| <b>Aging</b>                   | Begins to open up after 2 to 3 years, will age 10 to 12 years  |
| <b>Appearance</b>              | A deep garnet red.   |
| <b>Nose</b>                    | An intense bouquet that reveals notes of cherries and red fruit which marry nicely with the notes of chocolate, vanilla, and toasty notes of coconut.  |
| <b>Palate</b>                  | A full attack with oaky notes. Tannins supple and soft, the wine is already very pleasant to drink today. It is elegant and refined with a wonderful equilibrium. On the palate, we find once again the lovely persistent aromas of the bouquet (chocolate, vanilla, red fruit). A wine to be enjoyed now until 2014, with roasted meats such as a pork roast. |