



CHÂTEAU
Bessan Ségur
MÉDOC
CRU BOURGEOIS

The origin of more celebrated wines over the last three centuries than any other region in the world, the Médoc peninsula is the great jewel in the crown of Bordeaux. The Médoc is celebrated for its muscular wines of Cabernet Sauvignon and Merlot, wines that develop in cellar, gradually transforming themselves over years and even decades to attain dimensions and states of character that cannot be achieved without such patience.

Rémi Lacombe farms about 150 acres planted to Cabernet Sauvignon, Merlot, and Petit Verdot. The estate puts a great deal of year-round effort into vine-work. From dormant pruning through flowering and ripening managements, Lacombe spares neither expense nor energy in maintaining the health of the vineyard to protect the quality of the eventual fruit. Following the harvest of only physiologically mature fruit, grapes are crushed and the must is fermented in temperature-controlled stainless steel tanks. A long maceration ensures the components necessary for a concentrated yet balanced, cellar-worthy wine.

After fermentation and brief clarification by settling, the wine is transferred to oak barrels. Rémi uses one American barrel for every six French: the American oak subtly influences the wine, contributing to the ultimate complexity of this Grand Vin. Château Bessan Ségur sees 12 months in barrel followed by a final clarification immediately prior to bottling, ensuring a lovely clarity while maximizing flavor and protecting the unique character of the property.

The Grand Vin blend varies from year to year, but it's generally a rough split between Cabernet Sauvignon and Merlot, sometimes with as much as 2% Petit Verdot. Found primarily in the Médoc until quite recently, Petit Verdot confers deep color to wines, even in tiny quantities, and brings a unique and sometimes profound depth that often takes the form of leather and violets; of the five Bordeaux varieties, Petit Verdot takes the longest to ripen.

CHÂTEAU BESSAN SÉGUR *Médoc Cru Bourgeois*

An excellent Médoc estate, Château Bessan Ségur produces a consistently superlative red Bordeaux value. Fine accompaniment to roasted meats and rich cheeses (think Saint-André on a sliver of rustic toast), as well as duck and game, stews, and savory dishes.

Thank you for your time and for your interest in Connoisseur wines.