

# Château Marsac Séguineau

Margaux

1/2



## Vintage 2012



## Terroirs

Garonne gravels and clay-limestone.

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## Surface of the vineyard

10 ha

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## Planting density

10 000 Vines / ha

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## Average Age of the vines

32 years

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## Appellation

Margaux

## Farming method

Parcel management of soil and vineyard.  
Certified sustainable farming.



### *Climatic Conditions*

The 2012 growing season was marked by rather severe weather conditions. The rainy, cold spring was followed by a dry summer, which slowed the vegetative cycle of the vine. Nevertheless, we waited until the first weeks of October to start the harvest. 2012 remains in the memory as an atypical, complicated year where human choices were more important than ever

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### *Ripening phases*

Mid flowering : around 13th June  
Ripening: around 25th August

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### *Harvest*

From 1st to 14th October

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### *Yields*

50 hl / ha

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### *Winemaking*

Following the harvest, the grapes are carefully sorted once again at the winery. Fermentation is carried out in temperature controlled stainless-steel tanks allowing slow fermentation at low temperature. The wine ages 12 months in French oak barrels, 25% of which are new.

### *Production*

59 000 bottles

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### *The blend*

56% Merlot  
41% Cabernet Sauvignon  
3% Petit Verdot

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### *Tasting notes*

The wine has a delicate purple appearance. The nose is rich, showing aromas of raspberry, cassis and elderflower. On the palate, the wine is round and full-bodied, with perfectly -integrated supple tannins.

A perfect balance between delicacy and elegance.

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### *Medals and Awards*

BRONZE Medal "Concours des Grands Vins de France, Mâcon 2014"



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