



Le Marquis de Calon Ségur

New label from the 2013's vintage

Appellation

Saint-Estèphe.

Château Calon Ségur's second label.

Owner

SURAVENIR.

Manager

Laurent Dufau.

Winemaker

Vincent Millet.

Consultant oenologist

Éric Boissenot.



Soil

A thick layer of gravel laid down during the Quaternary Period. Predominantly clay sub-soil from the Tertiary Period. At the summit of the gravel deposits, there is also a fine layer of clay of lacustrine origin.

Vineyard area

55 ha (136 acres).

Area in production

45 ha (50 ha planted).

Grape varieties

56% Cabernet sauvignon, 35% Merlot, 7% Cabernet franc, 2% petit Verdot.

Average age of the vines

22 years.

Training method

Double Guyot.

Planting density

8,000 vines/ha.

Target yield

45 hl/ha.

Harvest

Hand picking. A first selection of grapes on the vine. Mechanical sorting of the grapes by vibration, followed by hand sorting.

Vinification

Temperature-controlled tronconical stainless-steel tanks. Maceration for 18 to 21 days. Micro bubbling. Co-inoculation, exogenous yeasts and bacterias in stainless steel vats at 25°C.

Ageing

17 months, 30% new barrels. Fining with egg white.

Average annual production

Around 140,000 bottles.

Château Calon Ségur

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