



Le Marquis de Calon Ségur 2023

Appellation
Saint-Estèphe.
Château Calon Ségur's second label.

Owner
SURAVERNIR.

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	48 ha (50 ha planted).
Grape varieties	57% Cabernet sauvignon, 34% Merlot, 7% Cabernet franc, 2% petit Verdot.
Blend	50% Merlot, 48% Cabernet sauvignon, 1% Cabernet franc, 1% petit Verdot.
Average age of the vines	20 years.
Pruning method	Double Guyot.
Planting density	8,000 vines/ha.
Yield	45 hl/ha.
Harvest dates	Merlots: 6 - 20 September. Cabernets and petit Verdot: 18 - 30 September.
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 <i>Estimate</i>	17 months, 30% new barrels.

Château Calon Ségur

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