



# Le Marquis de Calon Ségur 2021

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

Owner  
SURAVENIR.

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	60% Cabernet sauvignon, 31% Merlot, 7% Cabernet franc, 2% petit Verdot.
Blend	58% Merlot, 42% Cabernet Sauvignon.
Average age of the vines	20 years.
Pruning method	Double Guyot.
Planting density	8,000 vines/ha.
Yield	36 hl/ha.
Harvest dates	Merlots: 28 September - 2 October. Cabernets and petit Verdot: 4 - 13 October.
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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