



# Le C de Calon Ségur 2023

(until the 2018 vintage, Saint-Estèphe de Calon Ségur)

Appellation

Saint-Estèphe.

Château Calon Ségur's third label.

Owner

SURAVENIR.

General manager

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.

Blend

61% Merlot, 37% Cabernet sauvignon, 2% Cabernet franc.

Average age of the vines

22 years.

Training method

Double Guyot.

Planting density

8,000 vines/ha.

Yield

45 hl/ha.

Harvest dates

Merlot: 6 -20 September.  
Cabernets: 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

About 14 months in three years barrels. Fining with egg white.

Château Calon Ségur

Domaine de Calon 33180 Saint-Estèphe France

T. +33 5 56 59 30 08 F. +33 5 56 59 71 51 SIRET. 349 168 898 00014 N° TVA. FR20349168898  
calon-segur@calon-segur.fr

WWW.CALON-SEGUR.FR