



# Château Calon Ségur 2014

Appellation  
Saint-Estèphe.  
Third classified Growth in 1855.

Owner  
SURAvenir.

Manager  
Laurent Dufau.

Winemaker  
Vincent Millet.

Consultant œnologist  
Éric Boissenot.



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|--------------------------|--|
| 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          | 53% Cabernet sauvignon, 38% Merlot, 7% Cabernet franc, 2% petit Verdot.  |
| Blend                    | 66% Cabernet sauvignon, 13% Cabernet franc, 19% Merlot, 2% petit Verdot.   |
| Average age of the vines | 22 years.  |
| Training method          | Double Guyot.  |
| Planting density         | 8,000 vines/ha.  |
| Yield                    | 41 hl/ha.  |
| Harvest dates            | Cabernet sauvignon: October 2 <sup>nd</sup> to 10 <sup>th</sup> .<br>Merlot: Septembre 22 <sup>th</sup> to 30 <sup>th</sup> .<br>Cabernet franc and petit Verdot: October 7 <sup>th</sup> to 8 <sup>th</sup> .       |
| 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 conical stainless-steel tanks. Maceration for 20 days. Pumping over twice a day. Fermentation at 26°C. Malolactic fermentation (indigenous lactic bacteria) in stainless steel at 20°C.       |
| Ageing                   | 20 months, 100% new barrels. Fining with egg white.  |

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