## Château Calon Ségur 2015

Appellation Saint-Estèphe. Third classified Growth in 1855.

> Owner SURAVENIR.

Manager Laurent Dufau.

Winemaker Vincent Millet.

Consultant œnologist Éric Boissenot.



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. 55 ha (136 acres). 45 ha (50 ha planted). 56% Cabernet sauvignon, 35% Merlot, 7% Cabernet franc, 2% petit Verdot.

82% Cabernet sauvignon, 16% Merlot, 2% petit Verdot.

22 years.

Double Guyot.

8,000 vines/ha.

47 hl/ha.

Merlot: September 18th to 25th. Cabernet sauvignon: September 25th to October 5th. Cabernet franc: September 23th and 30th Petit Verdot: October 5<sup>th</sup>.

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

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 Estimate

20 months, 100% new barrels. Fining with egg white.

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