



Le Marquis de Calon Ségur 2016

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

Owner
SURAVENIR.

Manager
Laurent Dufau.

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 | 45 ha (50 ha planted). |
| Grape varieties | 56% Cabernet sauvignon, 35% Merlot, 7% Cabernet franc, 2% petit Verdot. |
| Blend | 55% Merlot, 45% Cabernet sauvignon. |
| Average age of the vines | 22 years. |
| Pruning method | Double Guyot. |
| Planting density | 8,000 vines/ha. |
| Yield | 42 hl/ha. |
| Harvest dates | Merlot: September 29 th to October 4 th . Cabernet sauvignon: 5 th to 15 th of October. Cabernet franc: 5 th to 15 th of October. Petit Verdot: October 15 th . |
| 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 <i>Estimate</i> | 17 months, 30% new 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