



# Le Marquis de Calon Ségur 2018

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	53% Merlot, 47% Cabernet sauvignon.
Average age of the vines	22 years.
Pruning method	Double Guyot.
Planting density	8,000 vines/ha.
Yield	41 hl/ha.
Harvest dates	Merlot: 19 - 25 September. Cabernets: 26 September - 5 October. Petit Verdot: 8 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 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.