



Le Marquis de Calon Ségur 2014

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

Owner
SURAvenir.

Manager
Laurent Dufau.

Winemaker
Vincent Millet.

Consultant œnologist
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	53% Cabernet sauvignon, 38% Merlot, 7% Cabernet franc, 2% petit Verdot.
Blend	64% Merlot, 36% Cabernet sauvignon.
Average age of the vines	22 years.
Training method	Double Guyot.
Planting density	8,000 vines/ha.
Target yield	41 hl/ha.
Harvest dates	Cabernet sauvignon: October 2 nd to 10 th . Merlot: September 22 th to 30 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	17 months, 50% new barrels. Fining with egg white.