Le Marquis de Calon Ségur 2024

Appellation

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

Owner

SURAVENIR.

Winemaker

Vincent Millet.

Consultant œnologist Éric Boissenot.

Le Marquis Calon Ségur SAINT-ESTÉPHE

Soi

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

48 ha (50 ha planted).

Grape varieties

55% Cabernet sauvignon, 33% Merlot, 10% Cabernet franc, 2% petit Verdot.

Blend

63% Merlot, 37% Cabernet sauvignon

Average age of the vines

21 years.

Pruning method

Double Guyot.

Planting density

8,000 vines/ha.

Yield

45 hl/ha.

Harvest dates

Merlots: 23 September –2 October. Cabernets and petit Verdot: 2 – 9 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 tronconical stainless-steel tanks. Maceration for 18 to 21days. Micro bubbling. Co-inoculation, exogenous yeasts and bacterias in stainless steel vats at 25°C.

Ageing Estimate 17 months, 30% new barrels.

Château Calon Ségui