Château Calon Ségur 2024

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Appellation

Saint-Estèphe. Third classified Growth in 1855.

Owner

SURAVENIR.

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

48 ha (50 ha planted).

Grape varieties

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

Blend

82% Cabernet sauvignon, 9% Merlot, 8% Cabernet franc, 1% petit Verdot.

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 21 days. Micro bubbling. Co-inoculation, exogenous yeasts and bacterias in stainless steel vats at 25°C.

Ageing Fstimate 20 months, 100% new barrels.

Château Calon Ségui