



Le C de Calon Ségur 2022

(until the 2018 vintage, Saint-Estèphe de Calon Ségur)

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

Owner
SURAvenir.

General manager
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.
Blend	84% de Merlot, 16% de Cabernet sauvignon.
Average age of the vines	22 years.
Training method	Double Guyot.
Planting density	8,000 vines/ha.
Yield	26 hl/ha.
Harvest dates	Merlot: 6 - 15 September. Cabernets: 15 - 27 September.
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	About 14 months in three years barrels. Fining with egg white.

Château Calon Ségur

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