



Le C de Calon Ségur 2019

(until the 2012 vintage, La Chapelle de Calon)

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

Owner
SURAvenir.

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.
Blend	56% Merlot, 44% Cabernets.
Average age of the vines	22 years.
Training method	Double Guyot.
Planting density	8,000 vines/ha.
Yield	41 hl/ha.
Harvest dates	Merlot: 11 – 18 September. Cabernets: 21 – 30 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

Domaine de Calon 33180 Saint-Estèphe France
T. +33 5 56 59 30 08 F. +33 5 56 59 71 51 SIRET. 349 168 898 00014 N° TVA. FR20349168898
calon-segur@calon-segur.fr

WWW.CALON-SEGUR.FR