# Château Calon Ségur 2024

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### Appellation

Saint-Estèphe. Third classified Growth in 1855.

#### Owner

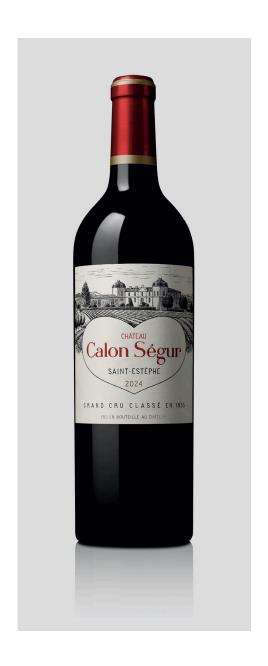
SURAVENIR.

## Winemaker

Vincent Millet.

# Consultant œnologist

Éric Boissenot.



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.

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.

Double Guyot.

8,000 vines/ha.

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

Average age of the vines 21 years.

Blend

Pruning method

Vineyard area

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Planting density

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 Estimate 20 months, 100% new barrels.

Château Calon Ségui