

Le Marquis de Calon Ségur

Another expression

The estate's Second Wine offers a different interpretation of the Calon terroir. With an average of 75% Merlot in the blends, Le Marquis de Calon Ségur is totally distinct from the First Wine. "It benefits from a true expression of its own", underlines Vincent Millet. "The plots are separated out from the beginning." Le Marquis de Calon Ségur provides immediate enjoyment, warmth and a velvety texture. It is carefully aged generally for 17 months in oak barrels, a third of which are new. Deliciously easy-drinking, silky and expressive, its charm comes to the fore, while at the same time bringing to our minds the elegance of the Grand Vin.

APPELLATION

Saint-Estèphe.

Château Calon Ségur's second label.

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.

VINEYARD AREA

55 ha (136 acres).

AREA IN PRODUCTION

48 ha (50 ha planted).

GRAPE VARIETIES

57% Cabernet Sauvignon, 34% Merlot, 7% Cabernet Franc, 2 % Petit Verdot.

AVERAGE AGE OF THE VINES

21 years.

TRAINING METHOD

Double Guyot.

PLANTING DENSITY

8,000 vines/ha.

TARGET YIELD

45 hl/ha.

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 conical stainless-steel tanks. Maceration for 18 to 21 days.

AGEING

17 months, 30% new barrels. Fining with egg white.

AVERAGE ANNUAL PRODUCTION

Around 120,000 bottles.

