



# Marquis de Calon

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

Owner  
SURAVERNIR.

Manager  
Laurent Dufau.

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.

## Vineyard area

55 ha (136 acres).

## Area in production

45 ha (50 ha planted).

## Grape varieties

53% Cabernet sauvignon, 38% Merlot,  
7% Cabernet franc, 2% petit Verdot.

## Average age of the vines

22 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. Pumping over twice a day. Fermentation at 26°C. Malolactic fermentation (indigenous lactic bacteria) in stainless steel at 20°C.

## Ageing

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

## Average annual production

Around 120,000 bottles.

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