



Château Calon Ségur 2006

Appellation
Saint-Estèphe.
Third classified Growth in 1855.

Owner
SURAVENIR.

Manager
Laurent Dufau.

Winemaker
Vincent Millet.

Consultant oenologist
Pascal Ribereau Gayon.



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	52% Cabernet sauvignon, 40% Merlot, 6% Cabernet franc, 2% petit Verdot.
Blend	64% Cabernets, 33% Merlot, 3% petit Verdot.
Average age of the vines	22 years.
Pruning method	Double Guyot.
Planting density	8,000 vines/ha.
Yield	45 hl/ha.
Harvest dates	Cabernets: from 28 th of September to 8 th of October. Merlot: September 19 th to 28 th . Petit Verdot: the 4 th of 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 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	20 months, 75% new barrels. Fining with egg white.
Average annual production	Around 150,000 bottles.

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