



Wijnfiche

Château Calon Ségur G.C.C | St.- Estèphe France (SAINT-ESTEPHE) — 2018

Vinification

Hand picking. A first selection of grapes on the vine. Mechanical sorting of the grapes by vibration, followed by hand sorting. Temperature-controlled conical stainless-steel tanks. Maceration for 20 days. Pumping over twice a day. Fermentation at 26°C. Malolactic fermentation (indigenous lactic bacteria) in stainless steel at 20°C. 20 months, 100% new barrels. Fining with egg white.

Taste

Aromas of redcurrants and plums with blueberries and black licorice, following through to a full body that's so refined and polished, the tannins integrated wonderfully into the fruit. Fresh, linear and persistent. Real clarity and purity to this.

Food pairing

Game - stew | Meat - roasted

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (56%), Merlot (35%), Cabernet Franc (7%), Petit Verdot (2%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 16-18 °C

