Wijnfiche

Marquis de Calon Ségur | St.-Estèphe France (SAINT-ESTEPHE) — 2019

Domain

Marquis de Calon

Fifty-five hectares (136 acres) at the time of the 1855 classification, fifty-five hectares today: the walled vineyard of Calon Ségur is a rare example of consistency of terroir throughout the centuries. When Jean-Pierre Denis purchased the estate on behalf of the Crédit Mutuel Arkéa group, it was both a decision made from the heart and a carefully thought-through act. He had been interested in wine since the age of 35 -a late but sincere and thorough conversion. He was as much a collector as a wine lover and held a preference for the wines of Bordeaux. Vincent Millet joined Calon Ségur in 2006 as an estate manager and is taking on the managing direction upon himself now. Originating from Neuilly-sur-Seine he never imagined that one day he would be spending most of his time in the middle of grape vines. However, it was his encounter with oenology, when he was studying neuro-biology, which changed his life.

Vinification

Manual harvest. A first selection of grapes on the vine. Mechanical sorting of the grapes by vibration, followed by hand sorting. Vinification in temperature-controlled tronconical stainless-steel tanks. Vatting period for 18 to 21 days. Microbubbling. Co-inoculation, exogenous yeast and bacterias, in stainless steel tank at 25°C. Ageing for 17 months, 30% new barrels. Fining with egg white.

Taste

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.

Food pairing

Roast beef | Lamb - chops | Mutton

General information

Type: Red wine
Grape varieties: Merlot, Cabernet Sauvignon
Viticulture: Traditional
Storage (years): > 10, > 10
Serving temperature: 16-18 °C
Taste profile: Complex with firm tannins

