



Château Calon-Ségur 2025

AOC Saint-Estèphe, Troisième Grand Cru Classé, Bordeaux, France

PRESENTATION

Calon was the name given to the boat used in the Middle Ages to transport wood from one bank to the other of the Garonne. And at the beginning of the 18th century, the Marquis de Ségur, who received the estate on the occasion of his marriage, added his name to it, giving birth to the label of this 3rd classified growth of Saint-Estèphe. Calon-Ségur remained in the Capbern-Gasqueton family throughout the 19th century, until 2012, when the property was bought by Suravenir Assurances, which continues to produce wines with an inimitable style marked by the seal of the appellation.

TERROIR

To the north of the appellation, the vineyard, all in one piece facing northeast, overlooks the river at an altitude of 15 meters. The topography of the terroir, in the form of small hills called "croupes" and the slopes, allows for natural irrigation. Water, whose presence is essential and a necessary condition for the definition of a great growth, seeps into the layers of gravel (the subsoil is composed solely of Günzian gravel). The combination of this supply system and the nature of the soil allows the vine to withstand hot summers and thus give its best, with the grape varieties being able to express themselves fully.

WINEMAKING

Conical stainless steel tanks with temperature control. Maceration for 18 to 21 days. Micro-oxygenation. Co-inoculation, exogenous yeasts and bacteria in stainless steel tank at 25°C.

AGEING

20 months, 100% new barrels.

VARIETALS

Cabernet-sauvignon 57%, Merlot 34%,
Cabernet franc 7%, Petit verdot 2%

TECHNICAL DATA

Surface area of the vineyard: 48.00 ha
Yield: 35 hL/ha
Age of vines: 21 years old

TASTING

The rich, generous, and voluptuous aromas of black fruits, accompanied by an abundance of resinous spices and pepper, invite themselves into a deep and juicy bouquet, with a dark and fiery side. A lively and supple wine in the mouth, inviting to reverie. The vibrant and luminous substance is voluminous, with a strong presence and gripping tannins that one almost wants to bite into" - Le Figaro.

REVIEWS AND AWARDS



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Wine Advocate



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