



## Château CALON SEGUR 1996

### ST ESTEPHE - 3EME CRU CLASSE

- CONSULTANT WINEMAKER : Eric BOISSENOT -

#### OVERVIEW

"Calon" meaning little river skiff used in Middle Ages to ferry timber across the Gironde estuary, gave name to the district which was at one point known as Calones or Saint-Estèphe-de-Calon. By marriage, the estate came to be owned by Nicolas-Alexandre, marquis de Ségur who also owned Chateau Latour and Chateau Lafite. In the modern era the estate has been in ownership by several owners. In 1894, Georges Capbern Gasqueton and his uncle Charles Hanappier took over the property. Château Calon-Ségur stayed the property of the Capbern Gasqueton family during the 20th century. After Mme Capbern-Gasqueton's death, it was sold in 2012 to Suravenir Assurances.

#### VINEYARD

**Soil:** A thick layer of gravel from the Quaternary Period. Predominantly clay sub-soil from the Tertiary Period with a fine layer of clay of lacustrine origin.

**Surface:** 45 hectares

**Average age of the vineyard:** 25 years

**Grape varieties:** 53% Cabernet Sauvignon / 38% Merlot / 7% Cabernet Franc / 2% Petit Verdot

#### MAKING PROCESS

Hand picking. First selection of grapes on the vine and second mechanical sorting by vibration. Fermentation in thermo-regulated conical stainless steel vats. Maceration for 18 to 20 days. Pumping over twice a day. Ageing for 18 to 20 days, 100% in new barrels.

#### MATCHING FOOD

Serve at 17-18°C with roasted quail and figs, spit-roasted suckling lamb or with marinated in red wine wild boar. This wine will be perfect with a good selection of cheeses or fine cooked meats.

#### AGEING POTENTIAL

More than 15 years

#### AWARDS

Robert Parker / Erobertparker: 92 | Wine Spectator: 90 | Neal Martin / Wine Advocate: 91



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