



CHÂTEAU CALON SEGUR 3ème Grand Cru Classé 2021

Art. Nr.: 1650021

Hersteller: Château Calon Segur, St. Estèphe

Land: Frankreich

Region (Betriebssitz): Bordeaux

Gebiet (Betriebssitz): Saint-Estèphe

Jahrgang: 2021

Rebsorte: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

Alkoholgehalt: 13,5 %

Reife: bis 2031

Kategorie: Rotwein

Bewertung:

Robert Parker Wine Advocate: 95-96

Decanter: 95

Speiseempfehlung:

Geflügel: Grillen/Braten

Rind: Gebacken

Flaschengröße: 0,75 Liter

Verschluss: Naturkork

Einzelflaschenpreis: € 200.30

Verkostnotiz

Parker: A brilliant effort that will delight Médoc purists, the 2021 Calon-Ségur wafts from the glass with aromas of rose petals, wild berries, plums, Indian spices, woodsmoke and pencil shavings. Medium to full-bodied, velvety and seamless, it's deep and lively, with beautifully ripe tannins and an exquisitely balanced profile. In spirit, this blend of 81% Cabernet Sauvignon, 11% Cabernet Franc, 7% Merlot and 1% Petit Verdot is reminiscent of the 1996 vintage, though the 2021 won't go through such an extended period of hibernation and will attain a much higher peak of quality. It attained 12.9% alcohol without any chaptalization, saignée or osmosis. Tasted twice.

Decanter: A fine Calon Ségur this year with 92% Cabernet, the highest in the blend since the 2009 vintage. This is rich and dark with a spiced nose full of black chocolate and black pepper edged by soft floral notes. Graceful and refined on the palate bursting with freshness and such integrated tannins. Smooth but on the mineral edge so you get that hint of austerity/salinity together with the acidity giving this some sharpness and high definition. It's got concentration and depth but at the moment it's so linear and detailed in its precision that it's coming across very straight and taut. Tannins have some grip and this has a nice weight on the Mid-palate leading into a long finish. I adore the sweet salty tang at the end. I'm looking forward to tasting this in bottle. 1% Petit Verdot completes the blend. 3.65pH. No chaptalisation. A yield of 36hl/ha. 20 months ageing, 100% new oak barrels.