



2014 vintage

Technical characteristics:

Blend:

Cabernet Sauvignon 64%

Merlot 36%

Maturing:

New oak: 50%

Harvests:

Merlot 29 September to 6 October

Cabernet Sauvignon 2 to 14 October

Yield 35 hl/ha

Alcohol content 13.5%

pH 3.7

Total Acidity 3.6

TPI 85

Cellar master's tasting notes - 13 March 2015

Colour: Intense colour with purplish glints.

Nose: Pure and intense, dominated by notes of very ripe red fruit.

Palate: Powerful, rich and voluptuous, offering density and remarkable depth.

Precise tannic structure that reveals a phenolic maturity worthy of a great vintage.

Finish: Plenty of substance in the finish with good tannic and aromatic length.

Rainfall:

The start of the year was mild and wet. Summer brought contrasts: May and August were fairly cool, while June and July were hot. September was very dry, with summer temperatures, enabling us to approach the harvests without any worries.

From flowering to harvest:

- Bud break was normal, with some early plots. Observations on the earliest Merlot in the last few days of March.

Regular occurrences of *filage*, when growth stops because part of the cluster forms a tendril rather than fruit.

- Flowering:
First flowers on 26 May.
Peak flowering on 7 June
Flowering started slowly. Fine weather in early June enabled fast, uniform flowering.
- Véraison (change of colour of the grapes): mid-véraison on 9 August, and complete véraison by early September throughout the vineyard.
- Leaf removal:
 - Leaf removal between late June and early July, adapted to the water stress in each plot, and even within the plots.
 - General leaf removal on the "sunset" side for the Cabernet Sauvignon at the end of August to encourage ventilation around the bunches of grapes.

Harvests

- From 29 September to 14 October with two two-day breaks in Indian summer conditions.
- Healthy grapes and favourable weather conditions enabled a relatively quick harvest (12 days).

Phélan Ségur, key facts and figures...

- 70 hectares of vines, with an average age of 35 years
- Owner:
Gardinier et Fils (Taillevent in Paris - 2 Michelin stars- and the Relais & Châteaux **Les Crayères** in Reims - 2 Michelin stars)