



FRANK PHELAN 2014

Harvest:

- **Merlot:** 29 September to 6 October.
- **Cabernet Sauvignon :** 2 to 14 October

Tasting notes dated 9 January 2017

Very intense nose with notes of red fruit, fleshy and at perfect ripeness. The attack is indulgent with silky tannins that evolve towards smoothness and a great sense of sweetness. The wine is harmonious and its finish very aromatic and persistent. All the pleasure of this Frank Phélan 2014 is found in the balance between the perfectly managed tannic structure and the richness of flavours.

GRAPE VARIETIES:

Cabernet Sauvignon : 57%
Merlot : 43%

WEATHER CONDITIONS DURING THE YEAR:

➤ **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.

➤ **The 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).