



CHÂTEAU
Phélan Ségur

2016 Vintage

Cabernet Sauvignon 55 % Merlot 45 %

Harvest from 29 September to 21 October

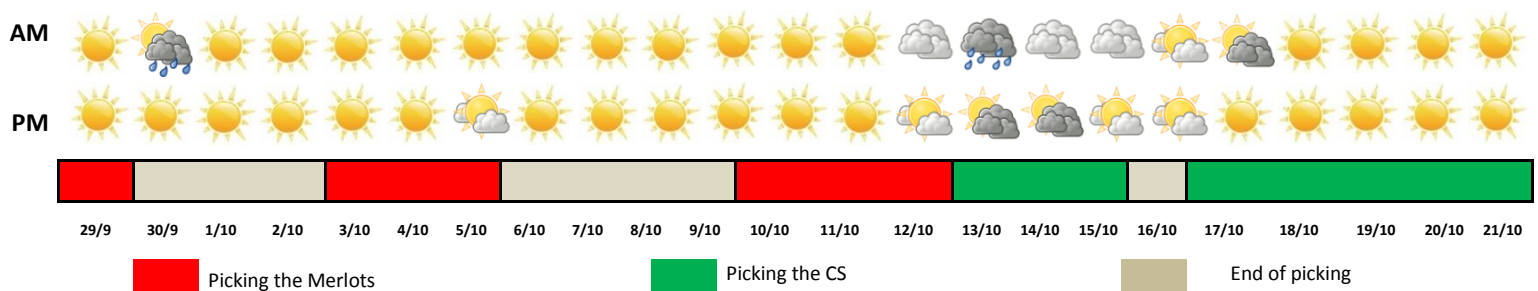
Yield.....49 hl/ha	Total polyphenols index.....87
Total acidity.....3.4	pH.....3.64
Alcohol.....13.8 %	

“An amazing year!”

- **From November to March:** Relatively mild temperatures and above-average rainfall.
- **April, May and June:** Cool and rainy period with temperatures often below the thirty-year average, except for a five-day period allowing for a quick and uniform flowering.
- **July and August:** Hot and dry.
- **September and October:** Ideal conditions for ripening.

Fine, dry weather with a stormy episode on 13 September that revived the ripening process.

From end September to mid-October: Large day-night temperature variations allowed great freshness to be maintained and kept the grapes on the vine in a good state of health.



Tasting notes by the cellar master:

Colour, deep red with purple reflections.

Nose of **great complexity**, combining aromas of blackberry, cherry and fleshy strawberry. On aeration, the nose reveals toasted and liquorice notes.

The palate shows a smooth attack with a remarkable consistency and **freshness**, leading to a **powerful finish** of **exceptional length**.

The wine is built on a **dense tannic structure** and shows a **perfect harmony** throughout the tasting.

Phélan Ségur in a few words . . .

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