

FRANK PHELAN 2013

Harvest:

- **Merlot:** 2 to 7 October.
- **Cabernet Sauvignon :** 8 to 15 October

Tasting notes

Superb glossy, ruby red colour.

Intense, complex nose with notes of fresh fruit (Morello cherry, raspberry) complemented by roasted, grilled and vanilla aromas.

The palate is elegant and full-flavoured with tremendous freshness.

Refined tannins provide an excellent texture, underscored by spices.

Thanks to its balance and aromatic breadth, this wine is already accessible and pleasant to drink.

GRAPE VARIETIES:

Cabernet Sauvignon : 57%

Merlot : 43%

WEATHER CONDITIONS DURING THE YEAR:

➤ Rainfall:

An extremely wet, cool spring. A dry summer. September was less rainy in the St Estèphe appellation than in the rest of the Médoc, enabling us to wait for optimal ripeness and to harvest the grapes with a relatively relaxed attitude.

➤ From flowering to harvest

- Uniform bud break at the beginning of April
- Flowering: The coolness at the end of May/early June and the heavy rain resulted in widespread flower abortion and uneven grape size
- Start of ripening: Spread over August, and even up to the end of August
- 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 at the start of September in order to encourage ventilation around the bunches of grapes

➤ The harvests

- Harvest from oct 2-15 with a two day break, all under dry weather.

