

FRANK PHELAN 2016

Harvest:

From 29 September to 21 October

VINTAGE BLEND

Cabernet Sauvignon:	56 %
Merlot:	40 %
Petit Verdot:	1 %
Cabernet Franc:	3 %

Tasting note

Deep red colour with ruby reflections.

The intense nose of red fruit at optimum ripeness (cherry, strawberry) is rounded off with spicy notes.

The quality of the tannins is remarkable, giving both elegance and power.

Frank Phélan 2016 is a perfect illustration of this tremendous vintage, combining balance, precision and exceptional depth on the palate.

WEATHER CONDITIONS DURING THE YEAR:

➤ **Comments from our vineyard manager:**

- **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 weather.

- **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 and a good state of health to be maintained in the grapes on the vine.