



CHÂTEAU Phélan Ségur

Vintage 2016

Harvest : From 29 September to 21 October 2016

Climatic conditions :

- 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.

Grape varieties : 55% Cabernet Sauvignon, 45% Merlot

Tasting notes :

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.

