



CHÂTEAU Phélan Ségur

Vintage 2013

Harvest : From 2 October to 15 October 2013

Climatic conditions :

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.

Flowering: Uniform bud break at the beginning of April

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

Grape varieties : 60% Cabernet Sauvignon, 40% Merlot

Tasting notes :

Colour: Beautiful, intense ruby red colour.

Nose: Complex nose combining notes of fruit (strawberry, blackcurrant) and barrel-ageing (vanilla, toast).

Palate: Very good structure on the palate with tannins that give consistency to the wine and provide a perfect accompaniment to the evolution of the flavours.

Finish: Acidity brings freshness and strengthens the astringency on the finish. One to two more years will be required to really enjoy this 2013 Phélan Ségur at its best.

Finish: Plenty of substance in the finish with good tannic and aromatic length.

