

VINTAGE 2017

- A classic style -

Harvest : from 14th of September to the 4th of October 2017

Climatic conditions :

April: thanks to our terroir, our proximity to the Gironde estuary and our plots located on mounds, frost event on April 27-28-29 spared the east of the Saint Estèphe Appellation and so Château Phélan Ségur .

May and June: above-average mild and rainfall.

July and August: the early veraison provided very good conditions for ripening and for breaking down the pyrazines. The absence of vegetal character allows fine aromatic expression in the grapes.

September and October: cool September with significant rainfall in the first half of the month. October dry on the first decade.

Blending : 65% Cabernet Sauvignon, 34% Merlot, 1% Cabernet Franc.

Analysis : Degree : 13%vol - pH : 3,74

Tasting notes :

Ruby red dress with purple highlights.

A great intensity nose with aromas of very ripe black fruits (blackcurrant, blackberries) in perfect harmony with discreet toasted and buttery notes.

In the mouth, the tasty texture provides immense pleasure and recalls a perfect maturity in an early vintage.

A "classic" Médoc style with racy tannins and a structure revealing elegance in attack, smoothness in the middle of the mouth and power at the end of the mouth.

Château Phélan Ségur :

Owner: Philippe Van de Vyvere

General Director : Véronique Dausse

Vineyard Manager : Luc Peyronnet

Wine Cellar Master : Fabrice Bacquey

Consultants: Michel Rolland, Julien Viaud

Vineyard : 70 ha

Average age of the vineyard: 35 years old

Density of plantation: 10.000 vines/ha

Grape varieties: 58% Cabernet Sauvignon, 39% Merlot, 1.5% Petit Verdot, 1.5% Cabernet Franc

