



2017 Vintage





Comments from our vineyard manager:

A dry and cold winter, and a growing season with little water stress despite a dry summer.

- From November to March: Quite cool temperatures and rainfall 161 mm below the average for the past 23 years at Phélan.
- April: A dry month, and cool for the last ten days. Frost was recorded on 27-28-29 April. No frost damage to the vineyard at Phélan Ségur.
- May and June: A rather hot period and rainfall 105 mm above the average for the past 23 years at Phélan.
- July and August: Moderately dry with temperatures below normal. The early véraison 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: A cool September, with relatively high rainfall in the first half. Dry for the first ten days of October.

Tasting notes by the cellar master:

Ruby red colour with purple reflections.

Great intensity on the nose with aromas of very ripe black fruit (blackcurrant, blackberry) in perfect harmony with discreet toasty and buttery notes.

On the palate, the delicious texture gives immense pleasure and brings out the perfect ripeness from an early vintage.

A "classic" Médoc on tasting, with classy tannins and a structure revealing elegance on the attack, smoothness on the mid palate and power on the finish.

Phélan Ségur in a few words ...

- 70 hectares of vines with an average age of 35 years
- In January 2018, Philippe Van de Vyvere became the owner of the Château.