



CHÂTEAU

Phélan Ségur

## **FRANK PHELAN 2015**

### **Harvest:**

- **Merlot:** 29 September to 1 October
- **Cabernet Sauvignon:** 5 to 10 October

### **VINTAGE BLEND**

Cabernet Sauvignon : 60 %

Merlot : 40 %

### **Tasting notes from 05/01/2018**

Intense lively red with good brightness. Complex nose of ripe red fruit, along with subtle spicy notes.

A pleasurable, flavourful palate, with tannic texture and an elegant attack.

The sweetness on the mid palate carries through to the power and richness of the finish.

Frank Phélan 2015 offers us a very good quality of tannin, with persistent aromatic length on the palate.

### **WEATHER CONDITIONS DURING THE YEAR:**

#### ➤ **Comments from our vineyard manager:**

A cool winter, a warm spring, and a mixed summer: mild weather conditions for the harvest.

- From January to March: Temperature and rainfall close to average.

- May and June: Mild.

- July: Hot and dry.

- August and September: Cooler than average with some stormy showers in August and a rainy spell from 11 to 15 September.

#### ➤ **From flowering to the harvest:**

- Bud burst: A little later than usual followed by very regular growth.

- Flowering: First flowers on 25 May. Full flowering on 4 June.

Despite a slow start to flowering, it was then rapid and even.

- Véraison: Mid-véraison on 4 August. As with the flowering, it was rapid and even.

- Leaf removal: Leaf removal between the end of June and beginning of July, adapted to the water stress of each plot, and even within plots.

General leaf removal on the “sun-set” side of the Cabernet Sauvignon from September, so as to favour the aeration of the bunch zones.

#### ➤ **Harvest**

- We took the gamble of allowing our Merlot to take advantage of 10 days of dry, sunny weather: picking started on 29 September.
- Picking of the Cabernet Sauvignon took place between 5 and 10 October: we obtained an optimum level of ripeness, from a vineyard in a perfect state of health.