



FRANK PHELAN 2018

Harvest : from 24 September to 11 October 2018

Climatic conditions:

From April to June: Mild temperatures in April and hot in June. May was marked by quite long rainy spells.

May and June: June was rather hot with rainfall 105 mm above the average for the past 23 years at Phélan Ségur. There was very strong pressure from mildew, which we were able to control without excessive spraying.

July to September Dry and hot. The clay-gravel of Saint-Estèphe had built up water reserves in the subsoil during spring. This water was released during the summer drought.

September to October: the storm on 6 September (80% of the month's rainfall) allowed us to avoid too much water stress and created ideal ripening conditions.

Blend : 57% Cabernet Sauvignon, 34% Merlot, 6% Cabernet-Franc, 3% Petit-Verdot.

Analysis : Alcohol: 13,5%

Tasting note :

Intense ruby red colour with purple reflections.

Intense nose with fresh fruits notes, great aromatic purity.

Supple and tasty attack, the tannic structure unfolds finesse that finish with a persistent length.

Scrumptious and elegant at the same time, Frank Phélan 2018 offers an immediate pleasure.

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

