

## VINTAGE 2016

- An amazing vintage! -

**Harvest:** September 29 to October 21

**Weather conditions during the year:**

April, May and June: Cool and rainy period with temperatures often below the thirty-year average, except for a five-day period allowing for a quick and uniform flowering.

July and August: Hot and dry.

September and October: Ideal conditions for ripening.

Fine, dry weather with a stormy episode on 13 September that revived the ripening process.

From end September to mid-October: Large day-night temperature variations allowed great freshness to be maintained and kept the grapes on the vine in a good state of health.

**Vintage blend :** : 55% Cabernet Sauvignon, 45% Merlot.

**Analysis :** Alcohol: 13,5 %vol - pH : 3,64

**Tasting notes :**

Colour, deep red with purple reflections.

Nose of great complexity, combining aromas of blackberry, cherry and fleshy strawberry. On aeration, the nose reveals toasted and liquorice notes.

The palate shows a smooth attack with a remarkable consistency and freshness, leading to a powerful finish of exceptional length.

The wine is built on a dense tannic structure and shows a perfect harmony throughout the tasting.

**Château Phélan Ségur :**

Owner : Philippe Van de Vyvere

Managing Director : Véronique Dausse

Vineyard Manager : Luc Peyronnet

Cellar Master : Fabrice Bacquey

Wine Consultants : Michel Rolland, Julien Viaud

Vineyard : 70 ha

Average age of the vines : 35 years old

Density of Plantation : 10.000 vines/ha

Grape varieties : 58% Cab.Sauv., 39% Merlot, 1.5% Petit-Verdot, 1.5% Cab.F



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