

VINTAGE 2019

- Freshness and Power -

Harvest: 24 September to 10 October 2019

Climatic conditions:

April to June: cool temperatures until mid-June. Rainfall in April and June was 35 and 42 mm above normal for these two months. Early bud burst and flowering.

July to September: change in the weather from the end of June, making way for hot and dry conditions (marked out by storms and heatwaves).

Absence of major water stress thanks to our clay-gravel terroir. Grapes harvested in a perfect state of health.

Blending: 56% Cabernet Sauvignon, 42% Merlot, 2% Cabernet Franc.

Analysis: Degree: 14.5%vol-pH:3,8

Tasting notes:

Ruby red dress with purple highlights.

A great complexity nose with aromas of ripe fruits (cherry, black-current, black-berries ...) and toasted and liquorice notes.

In the mouth, the remarkable thickness in attack goes perfectly with the fleshy and crunchy fruit of the middle of the mouth.

This harmonious blend remains in tension thanks to a beautiful freshness at the end of the tasting and a great aromatic persistence.

A generous vintage with exceptional tannic power supported by a volume of rare density.

Château Phélan Ségur 2019 combines freshness and power.

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

