



## CHATEAU PHELAN SEGUR 2013

### Technical characteristics:

#### Blend

Cabernet Sauvignon 60%

Merlot 40%

#### Maturing

New wood: 50%

#### Harvests

Merlot 2 to 7 October

Cabernet Sauvignon 8 to 15 October

Yield 26.38 hl/ha

Alcohol content 12.7° pH 3.6

Total Acidity 3.7 TPI 78

### Cellar master's tasting notes - 12 March

**Colour:** Deep, very intense red colour.

**Nose:** The incredible purity of the fresh red fruit notes, mixed with the floral and liquorice aromas make this very intense bouquet truly sublime.

**Palate:** In the mouth, the muscular structure of this wine is supported by the texture of the fine, elegant tannins.

**Finish:** With a lot of sweetness on the attack and a full-flavoured finish, the ageing in new barrels should refine the harmony of this wine and reveal the Phélan Ségur style.

# Rainfall

An extremely wet, cool spring. A dry summer. September was less rainy in the St Estèphe appellation than in the rest of the Médoc, enabling us to wait for optimal ripeness and to harvest the grapes with a relatively relaxed attitude.

## From flowering to harvest

- Uniform bud break at the beginning of April
- Flowering: The coolness at the end of May/early June and the heavy rain resulted in widespread flower abortion and uneven grape size
- Start of ripening: Spread over August, and even up to the end of August
- Leaf removal:
  - Leaf removal between late June and early July, adapted to the water stress in each plot, and even within the plots
  - General leaf removal on the "sunset" side at the start of September in order to encourage ventilation around the bunches of grapes

## Harvests

- Harvest from oct 2-15 with a two day break, all under dry weather.
- Our capacity to harvest quickly (11 days) enabled us to work calmly and stay in control

### *Phélan Ségur, key facts and figures...*

- 70 hectares of vines, with an average age of 35 years
- Owner:

**Gardinier** Family Group (**Taillevent** in Paris - 2 Michelin stars-  
and the Relais & Châteaux **Les Crayères** in Reims - 2 Michelin  
stars)