




ZAIZON 



CHÂTEAU
Phélan Ségur



Wine: Château Phélan Ségur
Saint-Estephe
Alcohol: 13 %
Vintage: 2013
Grape: 40 % Merlot, 60 % Cabernet Sauvignon

The Estate

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)

Vinification

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 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

Tasting

The Colour: Beautiful, intense ruby red colour.
Nose: Complex nose combining notes of fruit (strawberry, blackcurrant) and barrel-ageing (vanilla, toast).
Palate: Very good structure on the palate with tannins that give consistency to the wine and provide a perfect accompaniment to the evolution of the flavours.
Finish: Acidity brings freshness and strengthens the astringency on the finish

Food pairing

Perfect with red meat and cheese

Serving temperature

17-18°C

(Indeholder sulfitter)

