

Château Phelan Segur 2016

CSPC# 742352

750mlx12

13.0% alc./vol.

Grape Variety	55% Cabernet Sauvignon, 45% Merlot
Appellation	Saint-Estephe
Website	http://www.phelansegur.com/en/millesimes/
General Info	<p>In 1805, Bernard Phelan, an Irish wine broker settled in Bordeaux, acquired le Clos de Garamey, located in Saint-Estèphe, followed in 1810 by the Ségur de Cabanac estate to complement his first acquisition. The whole was called Château Ségur de Garamey. He thus created a magnificent wine-producing domain that remains practically unchanged today, apart the sale in 2010 of 20 hectares to Château Montrose. The particularity of Château Phélan Ségur is its original architectural design: the neo-classical main residence is not separated from the agricultural buildings but is extended by them. Since 1985, the vineyard has been running by the Gardinier family who bought it from the Delon family, owner since 1924. 2015 also marks the Gardinier family's 30th anniversary at the head of Phélan Ségur.</p>
Winemaker	<p>Thierry Gradinier - winemaker Michel Rolland - consultant winemaker</p>
Vintage	<p>The summer was particularly dry in 2016. The storm on 13 September provided the water needed to continue ripening of the grapes. The alternating hot days and cool nights allowed good acidity to be maintained, along with nice aromatic freshness. These are the perfect conditions for our Saint-Estèphe appellation.</p> <ul style="list-style-type: none">- From November to March: Relatively mild temperatures and above-average rainfall.- 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. <p>Fine, dry weather with a stormy episode on 13 September that revived the ripening process.</p> <p>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.</p>
Vineyards	<p>70 hectares. Average vine age is 35 years. The sale reduced the Phelan-Ségur vineyard from 90 hectares to 70 hectares. These 70 hectares are spread over four locations, with one-quarter planted next to the <i>château</i> and <i>chai</i>, the remaining three more distant. The <i>terroir</i> underfoot is an alluvial gravel mixed with a sandy clay, over a deeper bedrock of chalk. The vines are 55% Cabernet Sauvignon and 45% Merlot, and current replanting work is focusing on increasing the proportion of the former over the latter, although work in 2011 did include one small plot replanted to Merlot. The planting density is about 8500 vines per hectare.</p>
Harvest	<p>From 29 September to 21 October 2016. We started harvesting the Merlots on 29 September, finishing with our Cabernet Sauvignon which reached optimum ripeness on 12 October.</p>
Vinification/ Maturation	<p>Once in the winery the fruit receives a high-tech treatment, with table-sorting, destemming, optical sorting, pressing and fermentation on a plot-by-plot basis in thermo-regulated stainless-steel vats; these were replaced in 2011, reducing their capacity from 210 hectoliters down to 115 hectoliters, thereby allowing more precise plot-by-plot vinification. Subsequently the wines undergo malolactic in a warmed room and then <i>élevage</i>, all undertaken in oak barrels, 50% new, sourced from five coopers, the principal source being Taransaud. 60% in new barrels for 18 months.</p>



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.
Serve with	Chateau Phelan Segur is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, stewed and grilled dishes. Chateau Phelan Segur also makes a good match with several different Asian courses.
Production	15,000 cases made.
Cellaring	Drink 2019-2031
Scores/Awards	<p>93 points - James Molesworth, Wine Spectator - March 31, 2018</p> <p>91-94 points - James Molesworth, Wine Spectator - Web Only 2017</p> <p>92 points - Lisa Perrotti-Brown, Wine Advocate Interim Issue - November 2018</p> <p>92-94 points - Neal Martin, Wine Advocate #230 - April 28, 2017</p> <p>96 points - James Suckling, JamesSuckling.com - February 2018</p> <p>94-95 points - James Suckling, JamesSuckling.com - March 2017</p> <p>93 points - Roger Voss, Wine Enthusiast - May 2019</p> <p>92-94 points - Roger Voss, Wine Enthusiast - April 1, 2017</p> <p>17 points - Jancis Robinson, JancisRobinson.com - October 16, 2018</p> <p>17- points - Jancis Robinson, JancisRobinson.com - April 5, 2017</p> <p>94 points - Jane Anson, Decanter.com - April 2017</p> <p>92 points - Jeff Leve, thewinecellarinsider.com - May 13, 2018</p> <p>92 points - Jeff Leve, thewinecellarinsider.com - April 29, 2017</p> <p>95 points - Tim Atkin, MW - timatkin.com - April 2017</p> <p>15.5 points - Farr Vintner - February 2017</p> <p>90-93 points - Derek Smedley, MW - April 2017</p> <p>94 points - Antonio Galloni, Vinous - January 2019</p> <p>91-94 points - Antonio Galloni, Vinous - April 2017</p> <p>94 points - Jeb Dunnuck MW - November 2017</p>
Reviews	<p><i>"This is a touch old-school, with bay and tobacco notes out front followed by alder, warm earth and steeped black currant flavors. The grippy finish lets the fruit and earth notes wrestle a bit, leaving a chewy feel. Will settle with cellaring, but this is not for fans of finesse. Best from 2022 through 2035. 15,000 cases made."</i> - JM, Wine Spectator</p> <p><i>"This has a pronounced savory streak amid the mix of plum and cassis notes, giving way to a tobacco edge on the slightly muscular finish. Shows plenty of breadth and depth and should round into form. Score range: 91-94"</i> - JS, Wine Spectator</p> <p><i>"Deep garnet-purple in color, the 2016 Phélan Ségur gives elegant red and black currants, kirsch and black berries with violets and chocolate box scents plus a waft of cigars. The palate is medium-bodied, elegant, fine grained and fresh with great vibrancy and mineral notes on the finish."</i> - LPB, Wine Advocate</p> <p><i>"The 2016 Phelan-Segur has a really quite superb bouquet, quite Pauillac-like in style with graphite-infused black fruit, subtle tertiary notes and later, pressed flowers. The palate is medium bodied with fine tannin. There is plenty of tobacco-infused black fruit here, crisp and focused with a lovely salinity on the finish that lingers in the mouth. This is a strong follow-up to the excellent 2015 and may even surpass it. This is a Saint-Estèphe that is getting better and better."</i> - NM, Wine Advocate</p> <p><i>"A very serious St.-Estèphe with excellent concentration, firm tannins and a dark soul. I love the earth, walnut, bark and smoke aromas that pour out of this. Very long, dramatic, dry finish. Better from 2021."</i> - JS, JamesSuckling.com</p> <p><i>"A super fragrant red with blackberry and blueberry aromas plus hints of blackcurrants. Full-bodied, powerful and structured. Tannic. Very long finish. A muscular and intense wine"</i> - JS, JamesSuckling.com</p>

- Reviews** *“There is a much better balance between fruit and the wood aging in this vintage from this estate than in the past. This wine offers richness and structure from fruit tannin. Dark fruits give the wine rich intensity. Drink from 2025.”*
- RV, Wine Enthusiast
- “92–94. Barrel Sample. This wine has a bitter edge. Underneath, though, there is a solid core of black fruit flavor, which should burst out as the wine matures. It will be a solid, foursquare wine, rich and structured.”*
- RV, Wine Enthusiast
- “Intense and interesting on the nose. Rich and inky if that is not a tautology. Lots of personality here. And persistence. Long, punches above its weight.”*
- JH, JancisRobinson.com
- “Comfortable, well-balanced, bone-dry rendition. Very appetising. Very dry finish. Classical build. Far from heavy. Meaty and spicy and very agreeable to drink! “*
- JR, JancisRobinson.com
- “They finished picking here on 25th October one of the latest ever harvests at Phélan. Feathery tannins and a fresh, ripe but crunchy aspect to the fruit gives a real sense of vivacity and grip. I love the dark pepper spice that clamps around the fruit on the second half of the palate. This is an excellent vintage for Phélan, for me better than both the 2015 and 2014. It's full of life with silky, extremely pliable tannins (the IPT comes in at 89, but they reflect the signature of the vintage by being soft and lush) and a slow build up to a juicy frame that catches the fruit. Blend of 55% Cabernet Sauvignon, 45% Merlot, aged in 50% new oak. Drinking Window 2024 – 2042”*
- JA, Decanter.com
- “I can't recall tasting a better young Phélan-Ségur than this rich, concentrated, abundantly perfumed 2016 release. It's a confident, self-assured wine displaying all the good things about St Estèphe and none of the gruffness the appellation sometimes suffers from. Smooth, nuanced and refined with plush blueberry and blackcurrant fruit and fine tannins. 2026-38”*
- Tim Atkin MW
- “Lushly textured, the fruit is perfectly ripe with good volume, length, and energy. The dark fruits are accompanied by a wealth of black cherries, licorice, earth, smoke and soft round tannins.”*
- JL, thewinecellarinsider.com
- “Using 55% Cabernet Sauvignon and 45% Merlot, Phelan Segur produced a wine with plushness, ripe, dark red berries, silky tannins and length. The plummy fruits are soft, fresh and sweet with hints of espresso and licorice in the finish. The wine is 13.8% alcohol and the harvest took place from September 29 to October 21, making this the longest and the latest harvest in the history of the estate.”*
- JL, thewinecellarinsider.com
- “The vines of this 70-hectare St Estèphe property are situated between Montrose and Calon Ségur. The vineyard is planted with 58% Cabernet Sauvignon, 39% Merlot, 1.5% Cabernet Franc and 1.5 % Petit Verdot. Owned by the Gardinier family who also own the famous Taillevent restaurant in Paris. Recent vintages have been well up to classed growth standards. In 2016, the blend is 55% Cabernet Sauvignon and 45% Merlot. The harvest ended on 21st October in 2016, which is the latest ever here. Ripe cassis and a touch of herbal thyme and rosemary on the nose. The palate is firm in tannic structure, but pure in juicy black fruits. Classic structure with good precision and a savoury edge, this shows great St Estèphe typicity.”*
- Farr Vintners
- “The nose is bright with bramble and bilberry the start of the palate fresh the mid palate rich with concentrated black cherry the fruit underpinned by firm but fine tannins. Ripe and rich at the back the finish is brighter with fresh fruits nice length. 2025-41”*
- Derek Smedley MW

Reviews *“Another sleeper from Saint-Estèphe, the 2016 Phélan Ségur is super impressive. An enticing bouquet laced with crushed rocks, graphite, iron, smoke, lavender, mint and inky blue/purplish fruit makes a strong opening statement. A wine of power, resonance and gravitas, the 2016 Phélan is remarkably expressive and also full of potential. Tasted two times. Drink 2024-2041.”*

- AG, Vinous

“The 2016 Phélan Ségur is one of the best recent versions of this wine I can remember tasting. Inky, powerful and explosive, it boasts striking inner sweetness and density. The high percentage of Merlot in 2016 gives the wine its striking texture and racy feel. Smoke, crushed rocks, savory herbs, licorice and crème de cassis notes develop with time in the glass, but it is the wine's voluptuous”

- AG, Vinous

“Showing beautifully on multiple occasions, the 2016 Château Phélan Ségur is incredibly impressive and reveals a saturated purple as well as pure cassis, violets, damp earth, lead pencil, and spice-driven aromas and flavors. Beautifully layered and textured, concentrated, with fine tannins and the purity and elegance that make the vintage so compelling front and center, it's a high-class Saint Estèphe to enjoy over the coming 20-25 years or more.”

- Jeb Dunnuck
