



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château Phelan Segur 2023, St Estephe 6 x 75cl

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<b>Price</b>	£186.00
<b>Code</b>	PHEL055

Founded by Irishman Bernard Phélan and then developed by his son, Frank, Château has been one of the benchmarks of the St-Estephe appellation since the 19th Century. Bordering Château Montrose and Château Calon-Ségur, it is situated on well drained gravel soils and produces wonderful claret.

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### Tasting Notes:

Rich, almost New World in style upon first taste, this Phelan is a layered, complex claret with a firm structure, tight, building tannins, and a dense core of concentrated black forest fruits. The acidity is fresh, and there are notes of spice, capsicum and some graphite. Altogether a rich, brooding Saint-Estèphe

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Specification	
<b>Vinification</b>	Harvest dates: 18th September - 11th October, the longest harvest ever at this property. A yield of 52hl/ha, there is 10% press wine in the blend. Ageing is in 500lt oak barrels (55% new) and stainless steel tanks for 16-18 months.
<b>Size</b>	6 x 75cl
<b>Drinking Window</b>	Drink from 2030 through to 2037
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Saint-Estèphe
<b>Type</b>	Red Wine
<b>Grape Mix</b>	60% Cabernet Sauvignon, 38% Merlot, 2% Petit Verdot
<b>Genres</b>	En Primeur, Fine Wine
<b>Vintage</b>	2023
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château Phelan Sugur
<b>Producer Overview</b>	This 66ha property is a consistent producer of classic St. Estèphe – solid, structured and long-lived. It is situated very close to both Château Montrose and Château Calon-Ségur, so in rather good company! Purchased by Xavier Gardinier in 1985 it is now run by his sons, Thierry and Laurent.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	A perfect partner for roast rack of lamb served pink.