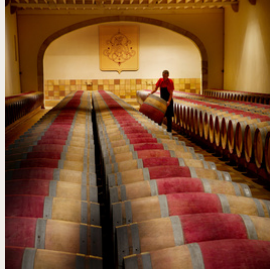




CHÂTEAU
Phélan Ségur

PRESS REVIEW

2024 vintage



Decanter
Georgie Hindle

"One of the highlights of the year. (...) tannins are fine and beautifully delineated with freshness but all in balance. (...) *I love it!*"

vinous
Antonio Galloni

"The 2024 Phélan Ségur is an *absolute delight* (...) shapping up to be one of the highlights of the year."

JEB DUNNUCK

"Impressive, with a remarkable sense of purity and finesse (...) *an incredibly successful Médoc*"

vinous
Neal Martin

"There is an *appealing classicism* to the 2024"

LesEchos
Bernard Burtschy

"Un Phélan Ségur très gracieux, *le plus gracieux depuis très longtemps*"

WEINWISER
Tjark Witzgall

"*Gehört in seiner Klasse zu den Besten, da er seine Identität bzw.*"

Vivres Beck

"Un vin *conquérant et convaincant* qui souligne la régularité de la propriété au fil des ans."

Vinum
Adrian Van Velsen

"Wenn man das Preis-Leistungsverhältnis anschaut, *ist das der 1er Grand Cru Classé von St-Estèphe.*"

bettane+desseauve
Louis-Victor Charvet

"Du *caractère* et une *présence énergique.*"

ALEXANDRE MAILLON

"Château Phélan Ségur has still managed to *impress in the challenging 2024 vintage.* (...) the estate has adopted 100% parcel-specific wild yeast fermentation"



Terre de Vins

Sylvie Tonnaire

Un effeuillage fin septembre a permis d'optimiser les maturités et *c'est réussi*, avec cette robe parfaite, son premier nez signature de l'appellation sur le graphite, *son attaque aérienne, son palais souple et soyeux* avec des saveurs de mûre en gelée, *sa trame tannique dessinée*, présente, mais sans accroche. Avec un des plus gros pourcentages de Cabernet Sauvignon de son histoire, *c'est un vin juteux, élané*. En prime, une longue finale sapide.

96–98

Decanter

Georgie Hindle

An effortless 2024 from Phélan and *one of the highlights of the year*. Roses, violets, peonies, red cherries and strawberries. Smells amazingly perfumed. Supple and juicy, really lifted and alive. Has an airy quality to it - *tannins are fine and beautifully delineated with freshness but all in balance*. Gentle and calm with classic elements of cool mint and liquorice as well as really pure fruit. Not trying too hard. Really well refined. *I love it!* Full of purity and precision, not big or weighty but you'll be able to drink this so easily. Ageing 55% new oak. 10% press. 60% production. 3.72pH. Tasted four times. A yield of 30hl/ha. 15 different native yeasts were used for fermentation.

94

JAMESSUCKLING.COM

A structured and tannic wine that frames the fruit nicely, with a medium body and a juicy finish. Some lemon character at the end.

93–94

Vinum

MAGAZIN FÜR WEINKULTUR

Adrian Van Velsen

Dunkelfruchtig, glasklar, mit Kirschen, Cassis und Brombeeren, Veilchen- und Lavendelblüten, kühler Kamin, ungemein nobel und tiefgründig, keinerlei Holzdominanz in diesem Bouquet; am Gaumen gradlinig, vertikal, gut strukturiert, ungemein delikate Frucht, die pudrigen Tannine begleiten diese vom Anfang bis zum Ende, stets präsent, nie dominant, perfekt dosierte Säure, spannungsvoll, mit grosser Präzision und eindrucklicher Länge. *Wenn man das Preis-Leistungsverhältnis anschaut, ist das der 1er Grand Cru Classé von St-Estèphe.*

94–96

vinOUS

Antonio Galloni

The 2024 Phélan Ségur is an absolute delight. Dark and ample, the 2024 offers up a compelling mix of black cherry, leather, game, incense, licorine, gravel and pipe tobacco. All the elements are so well balanced. The blend is 68% Cabernet Sauvignon, 30% Merlot and 2% Petit Verdot, in other words, a very high percentage of Cabernet. That comes though nicely in the wine's aromatic finish. Phélan Ségur is shapping up to be one of the highlights of the year.

92–94

Yves Beck

94–95

Que de finesse dans le bouquet de Phélan Ségur 2024 avec des notes florales, fruitées et épicées au travers de cassis, d'iris et de poivre noir sur un fond de réglisse et de fèves de cacao. De bonne densité, le vin affiche de la tension et de la vigueur. Légèrement salin en attaque, il est linéaire et peut se targuer de sa précision ainsi que de son tonus. Il est énergétique, étincelant et salivant, même si les tannins demandent à s'arrondir... ce qu'ils auront le loisir de faire durant l'élevage à venir. Peut-être pas aussi ample qu'à l'accoutumée, il a le grand mérite d'être stéphanois ! Ses tannins aux grains fins ont du grip et vont de pair avec la fraîcheur de la tension. Un vin conquérant et convaincant qui souligne le caractère qualitatif homogène de St-Estèphe et, surtout, la régularité de la propriété au fil des ans.

vinOUS

Neal Martin

The 2024 Phélan Ségur was picked between September 30 and October 14 at 30 hl/ha, and will be matured in 55% new oak barrels. There is 12.9% alcohol. Cabernet Sauvignon clearly exerts the most influence over its understated bouquet with blackberry, cedar and light graphite scents. The nos displays fine delineation, though obviously not the intensity of, say, the 2022 vintage. The palate is medium-bodied and linear in style with lighter tannins than in recent vintages and an attractive sapid note that runs from start to finish. The strict, black-olive-tinged finale seems almost Pauillac-like. There is an appealing classicism to the 2024, and it should drink well for a couple of decades.

91–93

JEB DUNNUCK

Harvested between September 30 and October 14, one of the latest harvests in the Médoc, the 2024 Château Phélan Ségur is *impressive, with a remarkable sense of purity and finesse*. Currants, violets, ripe cherries, and spicy herbs all define the aromatics. It's medium-bodied and seamless on the palate, with a pure, elegant mouthfeel, ripe tannins, and a great finish. The blend is 68% Cabernet Sauvignon, 30% Merlot, and 2% Petit Verdot, from yields of 30 hectoliters per hectare, and it will spend 16 to 18 months in 55% new French oak. It comes in at 13% alcohol with a pH of 3.72. This is *an incredibly successful Médoc* that should evolve gracefully over the next two decades.

92–94

Les Echos

Bernard Burtschy

94–95

Phélan Ségur est dominé par un remarquable cabernet-sauvignon qui lui apporte ses fins arômes de cassis. Moins monumental que d'habitude, le vin gagne en élégance. Les tannins sont présents, mais le fruit est bien préservé, l'ensemble est de belle tenue. *Un Phélan très gracieux, le plus gracieux depuis très longtemps.*

ALEXANDRE MAILLON

Thanks to more refined fermentation selection, gentler extraction, and a drive to push ripeness to its limits, *Château Phélan Ségur has still managed to impress in the challenging 2024 vintage*. The aromas are refined and understated, requiring a generous swirl to capture the subtle notes of cranberry, red plum, and cardamom. Against the relatively restrained overall scent profile, a delicate peony fragrance emerges with striking clarity. Notably, from *2024 vintage onward, the estate has adopted 100% "parcel-specific wild yeast fermentation"* (levures indigènes parcellaires), a technique that holds great potential for Château Phélan Ségur in the years to come.

92–94

18+

WEINWISSEN

Tjark Witzgall

Verführerisches Bouquet, frische Waldhimbeere, Schattenmorellensaft sowie ein grosser Strauss Veilchen. Am komplexen Gaumen mit seidiger Textur, fleischigem Tannengerüst, straff und ungeheuer präzise, durchtrainiertem, energiegeladenem Körper. Im konzentrierten langen Finale rote Beeren, edle Terroirwürze und hellem Tabak. *Gehört in seiner Klasse zu den Besten, da er seine Identität bzw. Reinheit behält – dreimal verkostet. 18+/20 2030 – 2052*

bettane+desseauve

Louis-Victor Charvet

Nez élégant, fruit raffiné, notes florales et de menthe fraîche, bouche ample à l'attaque avec des tannins francs et une belle fraîcheur en finale. Du caractère et une présence énergique.

94–95



Lisa Perrotti-Brown

92–94

Deep garnet-purple in color. Skips out with bright notes of black raspberries, red currant jelly, and dried roses, followed by hints of powdered cinnamon and fertile loam. The light to medium-bodied palate is elegant and soft-spoken with approachable tannins and well-knit freshness, finishing fragrant.

the drinks business

Colin Hay

This is very classy and refined in an appellation where that is difficult to achieve in this vintage. Graphite, lead pencil shavings and classical dark berry fruits intermingling with heather and moorland flowers and herbs, this has a very beautiful restraint to its aromatic profile. Saline and slightly ferrous in its minerality. Slender framed, accentuating the sense of depth and layering, which it needs in a way. The extraction has been very gently managed here and the effect is to produce a lovely translucence to the mid-palate. It does not have the density of impact or concentration of the 2020, 2022 or 2023, but it reflects a fine set of choices. A great success once again in the context that matters – that of the vintage.

92–94

falstaff

Peter Moser

93

Dark ruby, purple reflections, broad rim brightening. Delicate aromas of ripe plum, black cherry, fine herbal savouriness, a hint of vanilla. Juicy, fine fruity sweetness, freshly structured, ripe tannins, lingers well, a fresh food companion with certain ageing potential.

THE WINE CELLAR INSIDER

Jeff Leve

Black raspberries, flowers, strawberry, menthol, and cedar aromas fill the perfume. Medium-bodied, bright, crunchy, and crisp, the lively finish readily displays its charming red fruits. This should be *quite nice to taste shortly after release*. The wine blends 68% Cabernet Sauvignon, 30% Merlot, and 2% Petit Verdot. 13% ABV. Yields were 30 hectoliters per hectare. Drink from 2027-2045.

91-93

LE FIGARO

Ella Lister

92

Un nez raffiné, aux notes droites de graphite, d'ardoise, avec quelques arômes de cerise confite et une touche carnée de canard rôti. Un fruit noir élégant monte en puissance en bouche, se développant autour d'une trame argileuse qui apporte un grain plaisant. *La matière est onctueuse, s'étirant vers une finale crémeuse d'un charme certain.*

JANE ANSON INSIDE BORDEAUX

Jane Anson

Austere opening, you feel the shape and length of the tannins, well placed and skilfully constructed, with slim Cabernet floral rose petals and peony notes alongside savoury bilberry fruit, touch of liquorice bud and fresh juice on this finish. *Finessed, drawn out, expertly constructed*. Harvest 30 September to 14 October. 30 hl/ha. 55% new oak. 3.72 pH, Veronique Dausse director. Tasted twice.

92

THE WORLD OF FINE WINE

Jeannie Cho Lee

91

There is an honesty and purity about Phélan Ségur, which is very charming in this vintage. The structure is firm, quite St-Estèphe in stature, but without the toughness or astringency, and the wine is approachable young. The flavors are lifted and clean, with well-defined cassis, graphite, and spices on both the nose and the palate. There is clarity and early approachability to the expression, offering nice depth without excess weight. This is *a solid and confidently made Phélan Ségur* that will have broad appeal.

WINEDOCTOR

Chris Kissack

The assemblage of the grand vin here is 68% Cabernet Sauvignon, a little more than is usual perhaps reflecting the vineyard which is increasingly rich in old-vine Cabernet Sauvignon, with 30% Merlot and 2% Petit Verdot, picked from September 30th, which is quite late for the vintage, as the team here were searching for maturity. A rather savoury and reposed style on the nose, with toasted notes of leather over dried currant and red cherry and a touch of violet aromatics. The palate is polished and sinewy, with a linear midpalate of blackberry and blackcurrant fruits, supported by a dense and tightly drawn structure underneath the fruit, the tannins fresh, polished and confident but nicely integrated, with balanced acidity. It finishes dry and a touch sappy. A smart St Estèphe here, with a long and lingering grip of tannins. Commendable.

89-91/100

89-91



wine-searcher

David Allen

Again in 2024, Château Phélan Ségur; has produced a complex, modern-style wine with depth, ripeness, structure and elegance that outstrips several of that commune's classed growths.



Marie Pull

96

VertdeVin
MAGAZINE & WEBSITE FOR WINE & SPIRITS LOVERS

Jonathan Choukroun

Chicheportiche

92-93



Xavier Lacombe

93-94



Olivier Poels

92-94



CHÂTEAU
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