## France, AC Gaint-Estèphe | 2020 CHÂTEAU PHÉLAN SÉGUR SAINT-ESTÈPHE **FRANK PHÉLAN 2020**



Reference of the estate, is named after the son of the estate's founder, Bernard Phélan. Frank Phélan is produced from 15 hectares of old vines, as well as from selected vines less than ten years old. It respects the château's classic values while also highlighting another side of the estate's terroir. Frank Phélan combines an appealing fruitiness that is intense and captivating with an elegant structure made up of silky tannins. The wine is aged for 14 months. Its roundness and softness make it enjoyable even at a young age.

**COLOR** Deep red

**AROMA** Aromas of ripe red fruits, accompanied by spicy nuances.

**TASTE** The wine is intense, balanced, and powerful.

TIPS FOR USE This sophisticated and powerful wine pairs excellently with rich meat dishes. The best serving tip for this wine would be to match it with slow-cooked red meats, such as lamb stew, rack of lamb, or beef entrecôte. Its strong and spicy aromas also complement grilled game or duck well. Additionally, it pairs beautifully with aged cheeses like Comté or Parmesan, which enhance the wine's balanced flavor and soft tannins.

**WINE TYPE GRAPES** 

Red wines

Cabernet Sauvignon

Merlot

**MANUFACTURER** 

**ALCOHOL CONTENT** 13,5%

**PACKAGE SIZE** 

**BOTTLE CLOSING** 

**BOTTLE SIZE** 

0.75 [

PRODUCT NUMBER 274001

6 bottle(s)

Natural cork

## Norex Responsibility Indicator:



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari











