



CHÂTEAU
Phélan Ségur

The Phélan Ségur Spirit

Season 2022

Château Phélan Ségur

Located in the village of Saint-Estèphe, Château Phélan Ségur has proudly overlooked the Gironde estuary since the early 19th century.

Founded by Irishman, Bernard Phelan, the estate was developed by his son, Frank, and renamed Phélan Ségur in the early 20th century. The cellar and the vat room are integrated into the Château in a highly unusual architectural ensemble.

The property is spread over 114 hectares, including 44 hectares of parks, forests, meadows, streams and ponds, forming a remarkable biodiversity reserve. Its 70 hectares of vineyards benefit from the temperature regulation provided by the proximity of the River; they are divided into four very distinct islands and express the diversity of the clay-gravel soils of the appellation.

This produces powerful wines often characterised by their tannic structure. The Phélan Ségur style stands out for its elegance, its pure and complex aromas, its finesse and precision, the quality of its tannins and its balance.

Philippe Van de Vyvere is the owner since January 2018. Initiated by his grandfather at an early age, this great connoisseur of Bordeaux was really taken with the Château Phélan Ségur. He intends to apply his entrepreneurial values in pursuit of aesthetic and technical while respecting environmental balances.



The places

The Château and its Park	3
Receptions rooms	4

The experiences

A new chef at Phélan Ségur	5
The essentials	6
The gourmet parentheses	7
The convivial meetings	8

Rates	9
-------	---

The shop	10
----------	----

Contact	11
---------	----

The Château and its Park

Built at the beginning of the 19th century in the Palladian style, the Château offers very well-appointed reception rooms. Each room, redecorated by interior designer Axel Vervoordt, has its own identity. Each of them combines refinement, elegance and the French art of living.

The Château

The “Estuary” dining room can seat 6 to 16 people for lunch. The “Irish” dining room can seat 4 to 8 people for lunch.

The Library hosts lunches for 2 to 3 people.

In the “Smoking Room”, an open fireplace provides a cosy and timeless setting for aperitifs.

On sunny days, we make use of the front steps of the Château, for a breathtaking view of the Gironde estuary over a glass of Champagne.

The Park

Château Phélan Ségur is set in the heart of an exceptional environment for hosting private or corporate events:

The Park offers a peaceful environment between the Château and the Estuary, with a pond and centuries-old trees.

La Clairière, in the shade of lime trees and oaks with a view of our vines, promises a calm and magical moment.



The "Estuary" dining room



The "Smoking Room"

Reception rooms

On the other side of the Cour des Arcades is a historic building that once housed the grape pickers' canteen. This building now houses two reception rooms that can be used to host lunches and dinners for 18 to 80 people, but also for meetings and seminars.

Small Salle des Arcades: 106m²



45 people seated



50 people standing

Large Salle des Arcades: 156m²



80 people seated



150 people standing

These two rooms can be joined to create a space of 262 m².

Adjoining professional kitchen



The Cour des Arcades allows you to get some fresh air and enjoy the sun in a sheltered and intimate environment.



Cour des Arcades



Large Salle des Arcades

A new chef at Phélan Ségur

“Much more than just vineyard land, [the Médoc] is rich in very varied terroirs, products, customs, faces and atmospheres.”

Jean-Luc Beaufile, Chef at Château Phélan Ségur

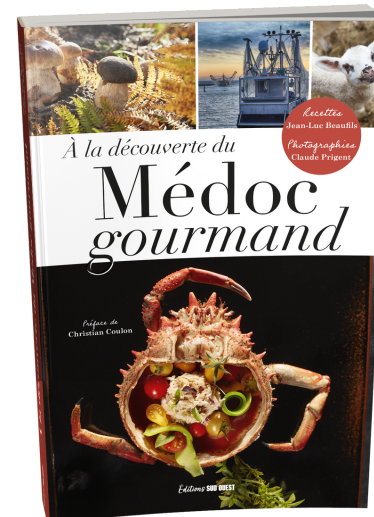
Originally from Normandy and after having won his spurs in prestigious Parisian establishments (Hélène Darroze and the Ritz, among others), Jean-Luc Beaufile settled in the Gironde and opened his first bistro restaurant in Bordeaux, L’Air de famille. His thirst for nature, calm and being close to the land took him to Saint-Christoly-Médoc, where he opened a second restaurant on the banks of the estuary, La Maison du Douanier.

Today, he is the chef of Château Phélan Ségur, *“one of the most prominent and unique properties in the Saint-Estèphe appellation, where he delights guests with his dishes and his knowledge.”* (Trésors du Médoc, Côté Ouest - Béatrice Brasseur - December 2021).

From his exploration of land and sea – an obvious choice in the Médoc (from media aquae, “between the waters”) – was born the idea of a collection of recipes honouring local producers, *“simple, honest people who live there and who love it”*. The result of this research and these meetings is a book of easy, authentic and delicious recipes: *“À la découverte du Médoc gourmand”*.

We can thus enjoy smoked foie gras with rum, spices and hay from the banks of the Gironde, mullet marinated in Bordeaux whisky, cream of porcini mushrooms, crispy choux buns with Médoc hazelnuts...

At Phélan Ségur, he has found the culmination of his culinary quest by associating the aromas, texture and structure of these great wines of Saint Estèphe with his terroir-based cuisine.





The essentials

Estate tour and vertical tasting



From the vineyard to the cellars of the early 19th century, discover how the fine wines of Château Phélan Ségur are made. Let yourself be guided by a vertical tasting of three vintages, tutored by one of the Château technical managers.

Le Millésime Gourmand



We invite you to lunch in the Château's dining room. Our Chef offers a discovery of a delicious menu, "Le Millésime Gourmand". On sunny days, you can have lunch in the park.

In the Vineyard Manager's boots



This interactive tour allows you to discover the world of our Vineyard Manager in the heart of the 114 property's hectares of vineyards. He will share with you the many sides of the winegrower's craft, with his natural passion nourished by 20 years spent working our great terroir.

In the heart of the barrel



After a tour of the cellar, the most interested can deepen their knowledge during an expert pre-blending tasting from barrels made by our different coopers. A rare and unique experience in the company of our Cellar Master. A tasting of a mystery vintage can also be offered.

The gourmet parentheses

Grand Dinner at the Château



In the intimacy of the Château, let yourself go on a journey combining the culinary creations of our Chef and our greatest vintages.

The secrets of the Château kitchens



Put your cooking skills to the test! As a couple or among friends, novices or experts, you spend an unforgettable moment behind the stove, guided by our Chef who will reveal some of his secrets. At lunchtime, you can treat yourselves to the dishes you have prepared.

Tea Time in the Medoc



Our Chef, passionate about making pastries, reveals the tricks of his trade: macarons, chocolate truffles, canelés will no longer hold any secrets! Then enjoy your “sweet” creations accompanied by Phélan Ségur, in some original and surprising pairings.

Little chefs



During your tour, children enjoy a special moment with our Chef and develop simple recipes that they can eat on the spot or take away!

Lunch in La Clairière



In the shade of the oak and lime trees, with a view of our vineyards, you will enjoy seasonal dishes cooked by our Chef accompanied by the wines of the Château.



The convivial meetings

Harvest Table at Château Phélan Ségur



You will watch the grapes arrive, taste the first juices and discover fermentation's aromas. Then share a tasty and generous country lunch in the park or in the Cour des Arcades, in a friendly and elegant atmosphere: oysters from the Bassin, grilled meats, poultry on the skewer, farmhouse cheeses, an assortment of desserts and other dishes prepared according to market availability.

The Medoc Marathon Table



We offer a tasty and generous lunch in a sporty and friendly atmosphere. Marathon runners can put together their own preparation or recovery menu, in an elegant gourmet setting.



Made-to-measure

Our team remains at your disposal to conceive your custom-made events around wine and gastronomy:
meeting local producers with our Chef,
team building or incentive in the heart of the vineyard,
first steps in the Château for your children.

Do not hesitate to contact us to build your project.

Rates 2022

The essentials

Estate tour and vertical tasting

Visit and vertical tasting of 3 vintages of the first wine

Time: 1h
Price: 20 € / pers.

In the Vineyard Manager's boots

The passion of the vine in interactive mode
Visit and vertical tasting of 3 vintages of the first wine

Time: 2h
Price (2 to 18 pers.): 80 € / pers.

Le Millésime Gourmand

Visit and vertical tasting of 3 vintages of the first wine
Aperitif with Champagne
Starter, main course, dessert
2 vintages of the property

Time: 2h30 to 3h
Price (2 to 18 pers.): 150 € / pers.
Price (19 to 80 pers.): 120 € / pers.
In private: supplement of 50 € / pers.

In the heart of the barrel

In-depth thematic tasting

Time: 2h
Price (1 to 5 pers.): 80€ / pers.

The gourmet parentheses

Grand Dinner at the Château

Visit and vertical tasting of 3 vintages of the first wine
Aperitif with Champagne
Starter, main course, cheese, dessert and mini pastries
3 great vintages of the property

Time: 2h30 to 3h
Price (2 to 18 pers.): 200 € / pers.
Price (19 to 80 pers.): 180 € / pers.
In private: supplement of 70 € / pers.

Tea Time in the Médoc

Pastry workshop
Visit and vertical tasting

Time: 2h30 to 3h
Price (2 to 18 pers.): 70 € / pers.

Little chefs

Cooking workshop

Time: 1h
Price (2 to 18 pers.): 30 € / child

The secrets of the Château kitchens

Culinary workshop
Visit and vertical tasting of 3 vintages of the first wine
Aperitif with Champagne
2 vintages of the property

Time: 4h
Price (2 to 6 pers.): 200 € / pers.

Lunch in La Clairière

Visit and vertical tasting of 3 vintages of the first wine
Aperitif with Champagne
Starter, main course, dessert
2 vintages of the property

Time: 2h30 to 3h
Price (2 to 18 pers.): 150 € / pers.
Price (19 to 80 pers.): 120 € / pers.
In private: supplement of 50 € / pers.

The convivial meetings

Harvest Table at Château Phélan Ségur

Reception of the harvest and tasting of the first juices in the vat
Aperitif with Champagne
Buffet and country barbecue
2 vintages of the property

Time: 2h30 to 3h
Price (2 to 29 pers.): 150 € / pers.
Price (30 to 60 pers.): 120 € / pers.

The Medoc Marathon Table

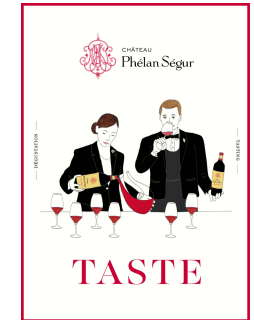
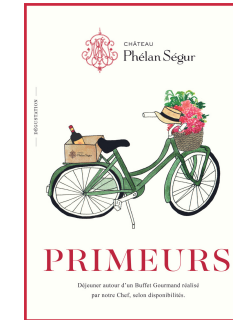
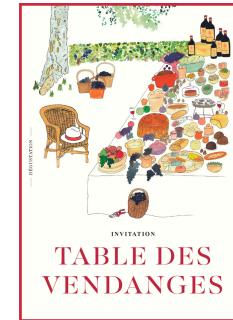
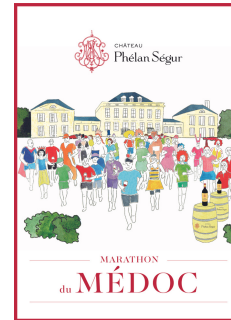
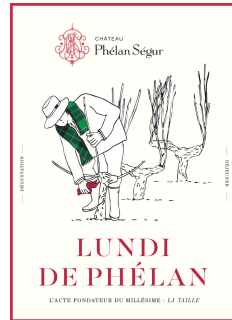
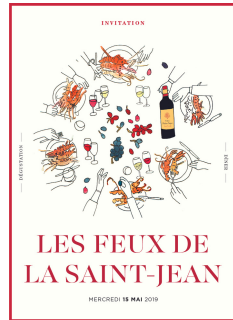
Visit and vertical tasting
Aperitif with Champagne
Buffet and country barbecue "sporty"

Time: 2h30 to 3h
Price: 70 € / pers.

Price incl. VAT

The shop of Château Phélan Ségur

Essential accessories to be found at the Château and on our online store.
www.boutique.phelansegur.com





CHÂTEAU
Phélan Ségur

Contact: Marie-Paule Boudier

Château Phélan Ségur
Rue des Écoles
33180 Saint-Estèphe

05.56.59.74.00

phelan@phelansegur.com
www.phelansegur.com



@phelansegur