

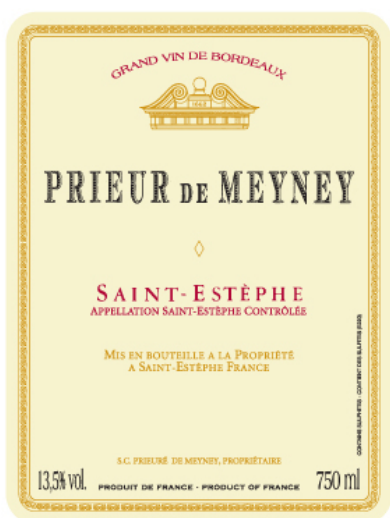
# Prieur de Meyney

Second wine of Château Meyney, Saint-Estèphe

1/2



## Vintage 2010



## Appellation

Saint-Estèphe

## Terroirs

Garonne Gravels, clay-limestone.

## Surface of the vineyard

51 ha

## Planting density

7 600 Vines / ha

## Average Age of the vines

37 years

## Farming method

Parcel management of soil and vineyard.  
Certified sustainable farming.

### *Climatic Conditions*

Flowering of merlot was somewhat handicapped by cool, humid weather in June, which considerably reduced the yields from this variety. Otherwise 2010 fulfilled all the conditions for a great vintage, allowing to produce perfectly ripe grapes for every plot.

### *Ripening phases*

Flowering: Merlot 3rd June, Cabernet Sauvignon 10th June, Petit Verdot 13th June  
Véraison: Merlot 9th August, Cabernet Sauvignon 12th August, Petit Verdot 16th August

### *Harvest*

Merlot: 27th - 30th September  
Cabernet Sauvignon: 8th - 20th October  
Petit Verdot - début : 12th - 16th October

### *Yields*

38,34 hl / ha

### *Winemaking*

Following hand-picking and selection of the grapes on the vines, they are de-stalked and carefully sorted once more. Fermentation is carried out in temperature controlled stainless-steel or concrete tanks. After blending, the wine is aged 16 months in French oak barrels, 10% to 15% of which are new.

### *Production*

100 000 bottles

### *The blend*

66% Cabernet Sauvignon  
34% Merlot

### *Tasting notes*

Deep ruby colour still displaying purple tinges, this lovely Saint-Estèphe shows, after aeration, notes of black berries, liquorice, bread and sweet spices. The palate reveals structure, fruit, freshness and perfect balance.



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