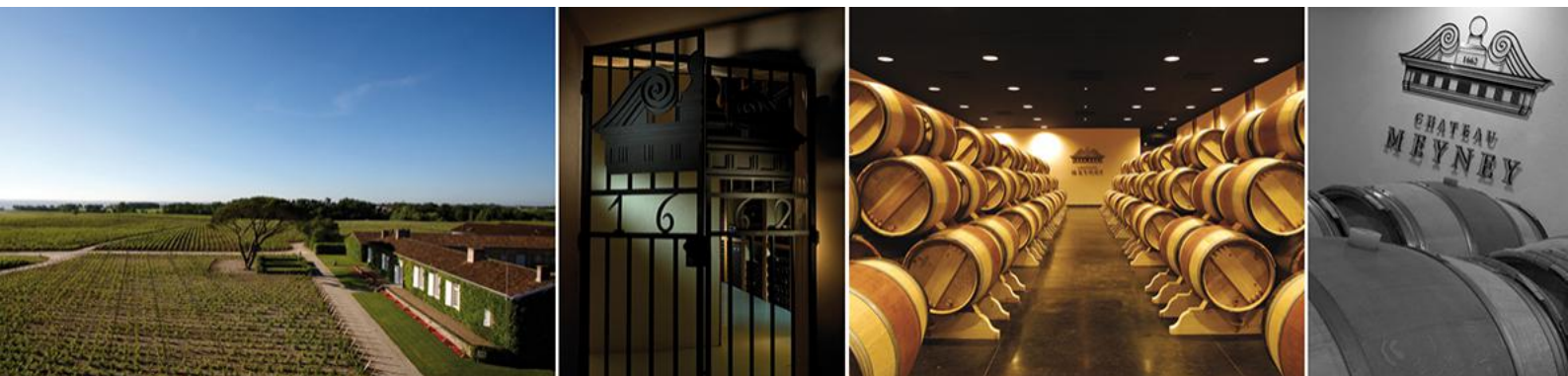


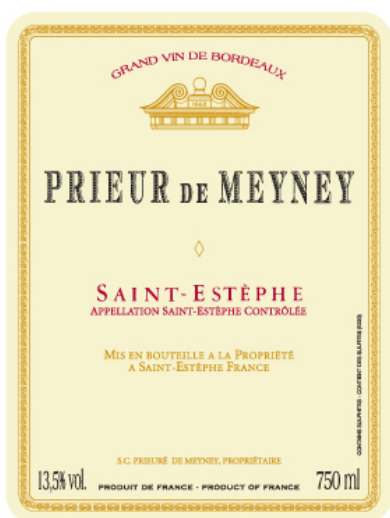
Prieur de Meyney

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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