

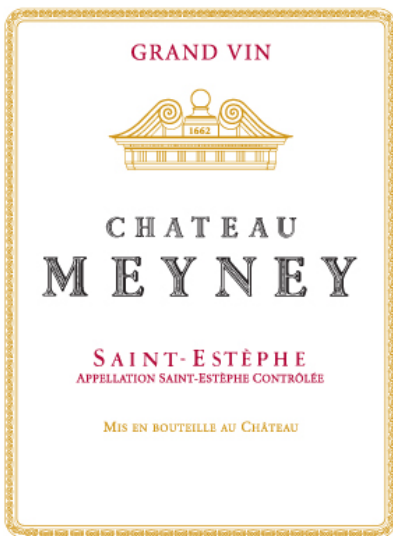
Château Meyney

Saint-Estèphe

1/2



Vintage 2011



Terroirs

Garonne Gravels, clay-limestone.

Surface of the vineyard

51 ha

Planting density

7 600 Vines / ha

Average Age of the vines

36 years

Appellation

Saint-Estèphe

Farming method

Parcel management of soil and vineyard.
Certified sustainable farming.

Climatic Conditions

The 2011 vintage was influenced by an inversed climate: a very dry and warm spring followed by a rather humid and cool summer. Patience and controlled risk-taking produced perfectly ripe grapes from every plot.

Ripening phases

Flowering: Merlot 6-15 May, Cabernet Sauvignon 10-27 May, Petit Verdot 12-28 May
Véraison : from 15th to 30th July

Harvest

Merlot : 3 - 19 September
Cabernet Sauvignon : 13 - 26 September
Petit Verdot : 16 - 22 September

Yields

31.51 hl / ha

Winemaking

Following hand-picking and selection of grapes on the vine, the grapes are carefully sorted once again at the winery, passing through a brand-new optical sorting machine. Fermentation is carried out in temperature controlled stainless-steel or concrete tanks. After blending, the wine is aged 18 months in French oak barrels, 45% of which are new.

Production

102 000 bottles

The blend

43% Cabernet Sauvignon / 46% Merlot / 11% Petit Verdot

Tasting notes

Meyney 2011 shows perfect balance, quality tannins, good density and a broad aromatic spectrum.

Awards & Distinctions

Bettane & Desseauve: 17,5 / 20
Robert Parker: 90 / 100 "Sleeper of the Vintage"
WineSpectator: 93 / 100



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