

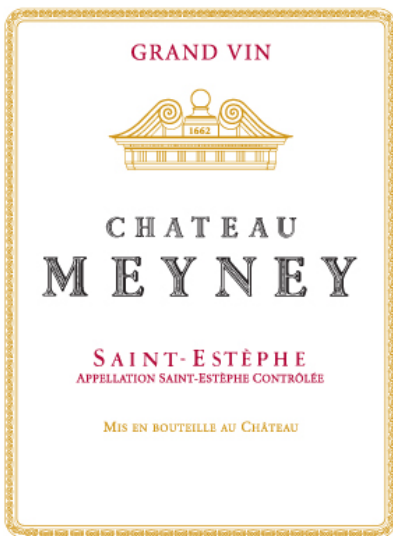
# Château Meyney

Saint-Estèphe

1/2



## Vintage 2011



## *Terroirs*

Garonne Gravels, clay-limestone.

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## *Surface of the vineyard*

51 ha

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## *Planting density*

7 600 Vines / ha

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## *Average Age of the vines*

36 years

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## *Appellation*

Saint-Estèphe

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## *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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