

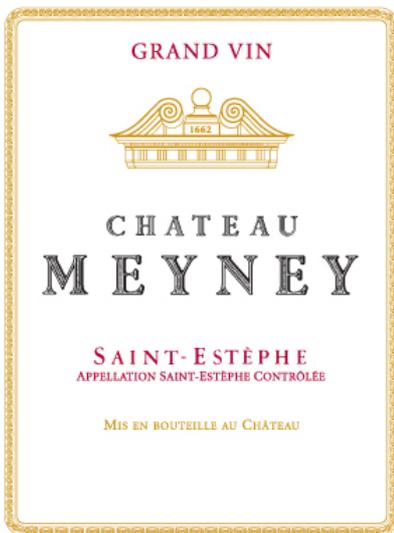
# Château Meyney

Saint-Estèphe

1/2



## Vintage 2012



## 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

37 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 2012 growing season was marked by indifferent weather. The rainy, cold spring was followed by a dry summer, which slowed the vegetative cycle of the vine. Nevertheless, we waited until the first weeks of October to start the harvest. 2012 remains in the memory as an atypical, complicated year where human choices were more important than ever.

### *Ripening phases*

Mid-flowering : around June 4th  
Mid-Ripening : around August 9th

### *Harvest*

Merlot : from October 2nd to October 10th  
Carbenet Sauvignon : from October 12th to  
October 18th

### *Yields*

39 hl / ha

### *Winemaking*

Following hand-picking and selection of grapes, 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 from 16 to 18 months in French oak barrels, 45% of which are new.

### *Production*

145 000 bottles

### *The blend*

40% Cabernet Sauvignon / 42% Merlot / 18%  
Petit Verdot

### *Tasting notes*

Deep colour with hints of violet. The nose develops notes of blackcurrant and other black fruits, with a hint of slightly peppery spiciness combined with voluptuous, well-integrated woody notes. The palate reveals a gentle, harmonious wine that promises to age well.

### *Awards & press*

Decanter: 16,25/20  
Bettane & Desseauve: 16/20  
La RVF: 16/20  
James Suckling: 91/100



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