

Château Meyney

Saint-Estèphe

1/2



Vintage 2012



Terroirs

Garonne Gravels, clay-limestone.

Surface of the vineyard

51 ha

Planting density

7 600 Vines / ha

Average Age of the vines

37 years

Appellation

Saint-Estèphe

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



Château Meyney
4 quai Antoine Ferchaud BP 23 - 33250 Pauillac
T. +33 (0)5 56 59 00 40 - F. +33 (0) 5 56 59 36 47
www.meyney.fr - contact@cagrandscrus.fr