

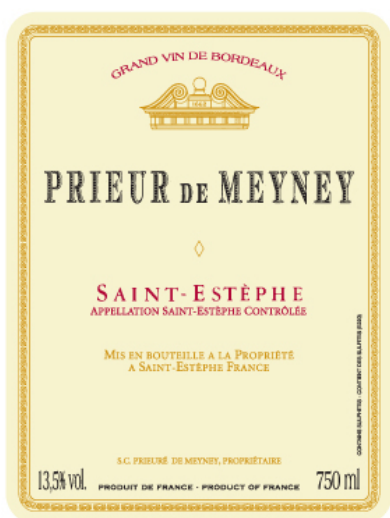
Prieur de Meyney

Second wine of 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 10th
Cabernet Sauvignon : From October 12th to 18th

Yields

39 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 from 16 months in French oak barrels, 10 to 15% of which are new.

Production

90 000 bottles

The blend

44% Merlot / 56% Cabernet Sauvignon

Tasting notes

The intense red colour of Prieur de Meyney promises a rich wine and this is confirmed on the expressive nose: black fruits, plum and damson are followed by liquorice and vanilla from the ageing. The supple palate is indulgent and fruity, leading to the minty character.



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