

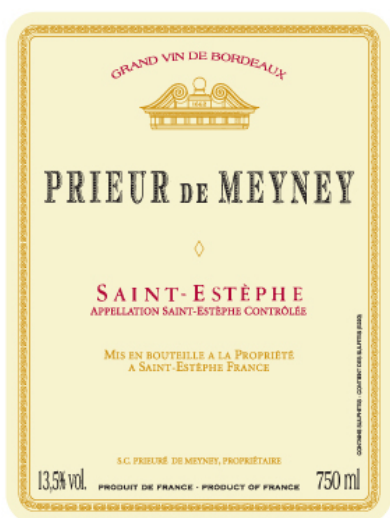
Prieur de Meyney

Second wine of Château Meyney, Saint-Estèphe

1/2



Vintage 2005



Appellation

Saint-Estèphe

Terroirs

Garonne Gravels, clay-limestone.

Surface of the vineyard

51 ha

Planting density

7 600 Vines / ha

Average Age of the vines

35 years

Farming method

Parcel management of soil and vineyard.
Certified sustainable farming.

Climatic Conditions

A very dry vintage, with moderate heat, produced very harmonious wines. The sanitary state in the vineyard was perfect until the harvest, allowing us to wait until perfect ripening of the berries.

Ripening phases

Merlot: bud break 30th March, flowering 1st June, ripening 5th August
Cabernet Sauvignon : bud break 4th April, flowering 8th June, ripening 13th August

Harvest

Merlot: starting 26th September
Cabernet Sauvignon and Petit Verdot: 10th - 17th October

Yields

55 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 16 months in French oak barrels, 10% to 15% of which are new.

Production

120 000 bottles

The blend

52% Cabernet Sauvignon
28% Merlot
20% Petit Verdot

Tasting notes

A powerful wine, with intense fruit and character. Liquorice, crispy and elegant on the palate. Velvet tannins integrating on the finish.

Medals and awards

SILVER medal at the Concours Mondial de Bruxelles 2008
SILVER medal at the Vinalies Internationales Paris 2008
BRONZE medal at the Challenge International du Vin 2008



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