

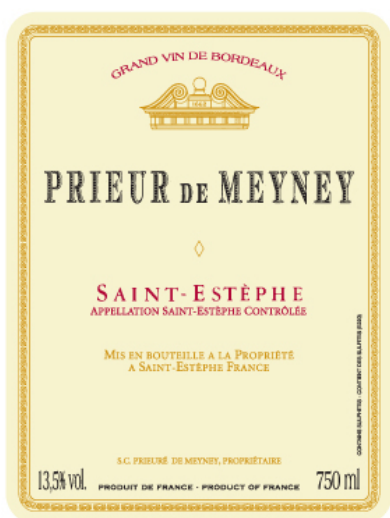
# Prieur de Meyney

Second wine of Château Meyney, Saint-Estèphe

1/2



## Vintage 2005



## 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

35 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*

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.

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### *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

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### *Harvest*

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

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### *Yields*

55 hl / ha

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### *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

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### *The blend*

52% Cabernet Sauvignon  
28% Merlot  
20% Petit Verdot

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### *Tasting notes*

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

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### *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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CA GRANDS CRUS

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