

Château Meyney

Saint-Estèphe

1/2



Vintage 2009



Terroirs

Garonne Gravels, claylimestone.

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

2009 gathered all the conditions that outstanding vintages require! Rainfall was noticeably deficient, exceptionally high sunshine hours until the month of March, a very sunny Summer until September, allowing for the perfect ripening of the grapes and great concentration of aromas.

Ripening phases

Flowering: Merlot 1st june, Cabernet Sauvignon 10th june
Véraison: Merlot 8th August, Cabernet Sauvignon 12th August

Harvest

Merlot - 21-24 September
Cabernet Sauvignon - 5-10 October
Petit Verdot : 8th October

Yields

42,01 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 to 18 months in French oak barrels, 30% to 40% of which are new.

Production

160 000 bottles

The blend

55% Cabernet Sauvignon
30% Merlot
15% Petit Verdot

Tasting notes

Good intensity with deep red colour and purple tinges. Enticing nose of cassis and spices. Expressive bouquet. The palate reveals a well-structured and balanced wine with clear-cut flavours, dense middle palate and ripe, silky tannins. Great vintage for cellaring.

Awards & Comments

Robert Parker: 92 / 100
Le Guide Bettane & Desseauve 2013 : 17 / 20
The New York Times: TOP 10 Best Bordeaux priced \$20 - \$50



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