

# Château Meyney

Saint-Estèphe

1/2



## Vintage 2009



## *Terroirs*

Garonne Gravels, claylimestone.

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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*

37 years

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## *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 & Desseuve 2013 : 17 / 20  
The New York Times: TOP 10 Best Bordeaux  
priced \$20 - \$50



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