

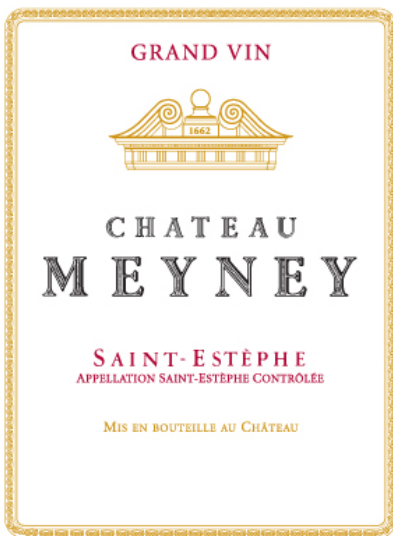
Château Meyney

Saint-Estèphe

1/2



Vintage 2008



Terroirs

Garonne Gravels, clay-limestone.

Surface of the vineyard

51 ha

Planting density

7 600 Vines / ha

Average Age of the vines

36 years

Appellation

Saint-Estèphe

Farming method

Parcel management of soil and vineyard.
Certified sustainable farming.

Climatic Conditions

The grapes slowly ripened over the season. The vineyard was managed with great care, allowing us to start the harvest on 1st October. The sanitary state of the vineyard was perfect with perfectly ripe grapes from every plot. We produced a wine that is enticing with a great ageing capacity.

Ripening phases

Merlot : Budbreak 5th April, Flowering 9th June, Véraison 13th August
Cabernet Sauvignon : Budbreak 13th April, Flowering 13th June, Véraison 19th August

Harvest

From 25th September until 19th October

Yields

36,41 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

120 000 bottles

The blend

53% Cabernet sauvignon
29% Merlot
18% Petit Verdot

Tasting notes

Intense ruby colour. Very expressive on the nose, shows lovely notes of blueberries, blackcurrant, violet, followed by mineral hints and grilled bread. On the palate, the wine is powerful, elegant, perfectly balanced, medium bodied with velvet tannins and a long length.

Awards & Comments

Robert Parker: 91 / 100
Guide Hachette des Vins 2012: Vin Coup de Coeur
La Revue du Vin de France: 16 / 20



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