

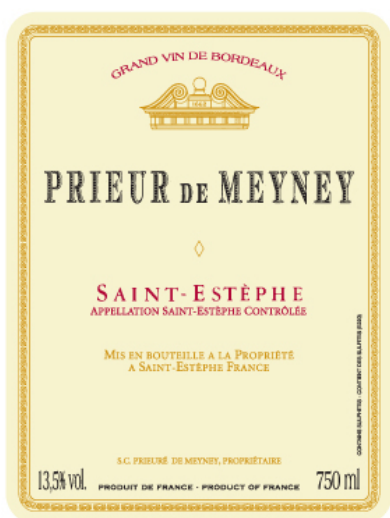
Prieur de Meyney

Second wine of Château Meyney, Saint-Estèphe

1/2



Vintage 2008



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

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

Production

90 000 bottles

The blend

76% Cabernet Sauvignon
24% Merlot

Tasting notes

Awards

SILVER Medal at the "Concours Mondial de Bruxelles 2011"



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