

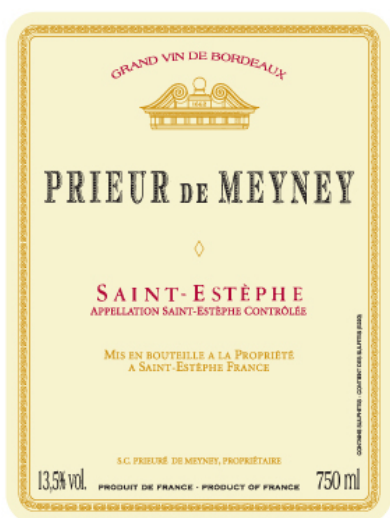
Prieur de Meyney

Second wine of Château Meyney, Saint-Estèphe

1/2



Vintage 2006



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

36 years

Farming method

Parcel management of soil and vineyard.
Certified sustainable farming.

Climatic Conditions

2006 vintage was a demanding vintage ! It will reveal itself as a year of wonderful terroir and skilled wine-makers, a year for which green harvesting was the key to success.

Ripening phases

Merlot : Budbreak 5th April, Flowering 4th June, Véraison 10th August
Cabernet Sauvignon : Budbreak 12th April, Flowering 12th June, Véraison 16th August

Harvest

From 21st September until 7th October

Yields

43,70 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

100 000 bottles

The blend

62% Cabernet Sauvignon
21% Merlot
17% Cabernet Franc

Tasting notes

Deep colour. Nose of black fruits, blackberries and blueberries. Ample palate with tight tannins, medium-bodied. Well-balanced and very promising!

Comments & Awards

GOLD Medal at the "Challenge International du Vin 2009"



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