

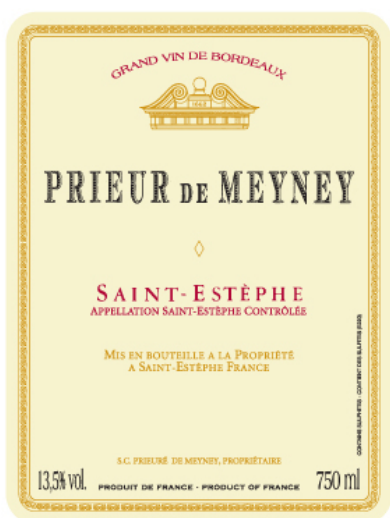
# Prieur de Meyney

Second wine of Château Meyney, Saint-Estèphe

1/2



## Vintage 2006



## Appellation

Saint-Estèphe

## Terroirs

Garonne Gravels, clay-limestone.

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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

36 years

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## 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.

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### *Ripening phases*

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

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### *Harvest*

From 21st September until 7th October

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### *Yields*

43,70 hl / ha

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### *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

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### *The blend*

62% Cabernet Sauvignon  
21% Merlot  
17% Cabernet Franc

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### *Tasting notes*

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

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### *Comments & Awards*

GOLD Medal at the "Challenge International du Vin 2009"



Château Meyney  
4 quai Antoine Ferchaud BP 23 - 33250 Pauillac  
T. +33 (0)5 56 59 00 40 - F. +33 (0) 5 56 59 36 47  
[www.meyney.fr](http://www.meyney.fr) - [contact@cagrandscrus.fr](mailto:contact@cagrandscrus.fr)

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