

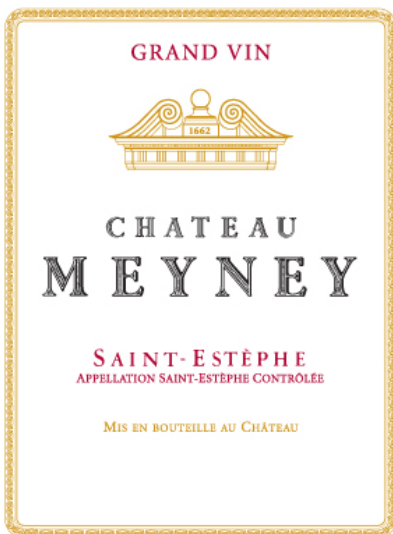
Château Meyney

Saint-Estèphe

1/2



Vintage 2010



Terroirs

Garonne Gravels, clay-limestone.

Surface of the vineyard

51 ha

Planting density

7 600 Vines / ha

Average Age of the vines

37 years

Appellation

Saint-Estèphe

Farming method

Parcel management of soil and vineyard.
Certified sustainable farming.

Climatic Conditions

Flowering of merlot was somewhat handicapped by cool, humid weather in June, which considerably reduced the yields from this variety. Otherwise 2010 fulfilled all the conditions for a great vintage, allowing to produce perfectly ripe grapes for every plot.

Ripening phases

Flowering: Merlot 3rd June, Cabernet Sauvignon 10th June, Petit Verdot 13th June
Véraison: Merlot 9th August, Cabernet Sauvignon 12th August, Petit Verdot 16th August

Harvest

Merlot : 27 - 30 September
Cabernet Sauvignon : 8 - 20 October
Petit Verdot : 12th October

Yields

38,34 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

55% Cabernet Sauvignon
30% Merlot
15% Petit Verdot

Tasting notes

A deep ruby red hue and a delicious nose of red and black berry fruit, together with attractive whiffs of spice. The combination of freshness and dense tannins on the palate give one an idea of its potential over the coming years.

Awards & Comments

Bettane & Desseauve: 18 / 20
WineSpectator: 94 / 100
James Suckling: 94 / 100
Robert Parker: 91 / 100



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