

Château Meyney

Saint-Estèphe

1/2



Vintage 2007



Terroirs

Garonne Gravels, clay-limestone.

Surface of the vineyard

51 ha

Planting density

7 600 Vines / ha

Average Age of the vines

35 years

Appellation

Saint-Estèphe

Farming method

Parcel management of soil and vineyard.
Certified sustainable farming.

Climatic Conditions

This vintage was quite nerve-wracking, practically from beginning to end. Fine late-season weather in September and October saved this vintage. The key to success laid in the vineyard and in the considerable amount of work we put into it.

Ripening phases

Merlot : Budbreak 31st March, Flowering 29th May, Véraison 5th August
Cabernet Sauvignon : Budbreak 8th April, Flowering 4th June, Véraison 13th August

Harvest

From 25th September until 15th October

Yields

46,18 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

160 000 bottles

The blend

45% Cabernet Sauvignon
41% Merlot
14% Petit Verdot

Tasting notes

Very aromatic wine displaying fine and rounded tannins that blend in perfectly. Strong whiffs of black berry fruit that are a hallmark of the best vintages. Well-built and intense. A really good vintage for Meyney showing lots of power and personality.

Comments & Awards

Bettane & Desseauve: 16 / 20
La Revue du Vin de France: 16,5 / 20
Le Point: 16 / 20



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