

# Château Meyney

Saint-Estèphe

1/2



## Vintage 2007



## *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*

35 years

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## *Appellation*

Saint-Estèphe

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## *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.

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### *Ripening phases*

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

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### *Harvest*

From 25th September until 15th October

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### *Yields*

46,18 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 from 16 to 18 months in French oak barrels, 30% to 40% of which are new.

### *Production*

160 000 bottles

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### *The blend*

45% Cabernet Sauvignon  
41% Merlot  
14% Petit Verdot

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### *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.

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### *Comments & Awards*

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



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