Saint-Estèphe 1/2





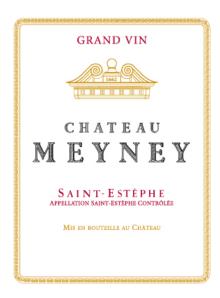


Garonne Gravels, clay-limestone.

Surface of the vineyard



Vintage 2006



51 ha

Terroirs

7 600 Vines / ha

Planting density

Average Age of the vines

36 years

Appellation

Saint-Estèphe

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

Production

150 000 bottles

The blend

47% Cabernet sauvignon 41% Merlot 12% Petit Verdot

Tasting notes

Deep ruby colour. Enticing nose with fresh notes of fruits and spices. The noble tannic structure supports a delightful and perfectly balanced palate. Here is a truly great vintage for cellaring from Meyney to enjoy around 2012-2020.

Comments & Awards

Bettane & Desseauve: 16 / 20



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 - contact@cagrandscrus.fr