

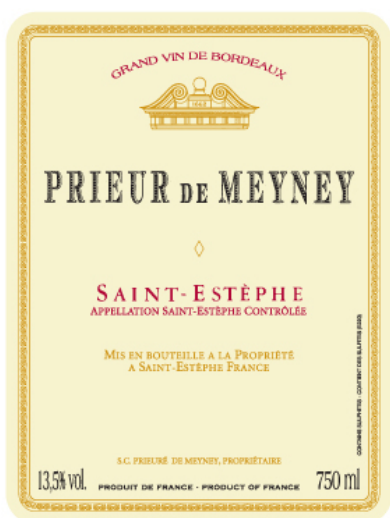
# Prieur de Meyney

Second wine of Château Meyney, Saint-Estèphe

1/2



## Vintage 2009



## 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

37 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*

2009 gathered all the conditions that outstanding vintages require! Rainfall was noticeably deficient, exceptionally high sunshine hours until the month of March, a very sunny Summer until September, allowing for the perfect ripening of the grapes and great concentration of aromas.

### *Ripening phases*

Flowering: Merlot 1st June, Cabernet Sauvignon 10th June  
Véraison: Merlot 8th August, Cabernet Sauvignon 12th August

### *Harvest*

Merlot : 21 - 24 September  
Cabernet Sauvignon : 5 - 10 October  
Petit Verdot : 8th October

### *Yields*

42,01 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 16 months in French oak barrels, 10% to 15% of which are new.

### *Production*

60 000 bottles

### *The blend*

62% Cabernet Sauvignon  
38% Merlot

### *Tasting notes*

Lovely garnet colour and purple tinges. Enticing nose with notes of cassis and spices. The bouquet is very expressive. The palate reveals a structured and balanced wine with silky and well integrated tannins

### *Awards*

GOLD Medal at the "Challenge International du Vin 2012"  
SILVER Medal at the "Concours des Grands Vins de France 2012"



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