

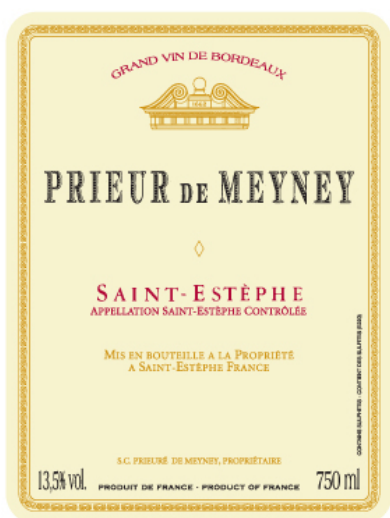
Prieur de Meyney

Second wine of Château Meyney, Saint-Estèphe

1/2



Vintage 2009



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

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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