

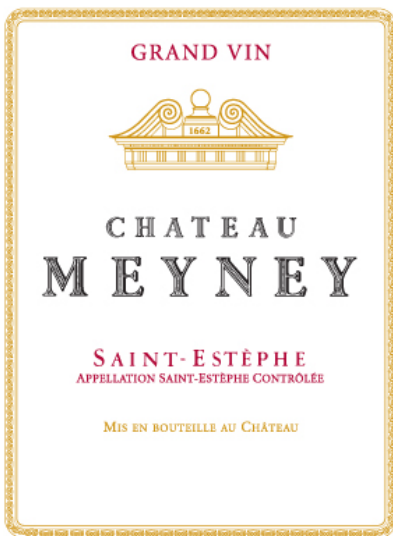
# Château Meyney

Saint-Estèphe

1/2



## Vintage 2005



## *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.

### *Climatic Conditions*

A very dry vintage, with moderate heat, produced very harmonious wines, despite a strong alcohol level. The sanitary state in the vineyard was perfect until the harvest, allowing us to wait until perfect ripening of the berries.

### *Ripening phases*

Merlot : Budbreak 30th March, Flowering 1st June, Véraison 5th August  
Cabernet Sauvignon : Budbreak 4th April, Flowering 8th June, Véraison 13th August

### *Harvest*

Merlot: starting 26th September  
Cabernet Sauvignon and Petit Verdot: 10th - 17th October

### *Yields*

39,57 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*

52% Cabernet Sauvignon  
28% Merlot  
20% Petit Verdot

### *Tasting notes*

Powerful wine, intense fruit. The wine shows a deep ruby colour. Fruits on the nose, with notes of blackcurrant and red fruits. The palate displays elegance and fruits with velvety tannins. Long length with a supple finish. Superb potential!

### *Awards & Comments*

James Suckling: 90 / 100  
Bettane & Desseauve: 18 / 20



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