

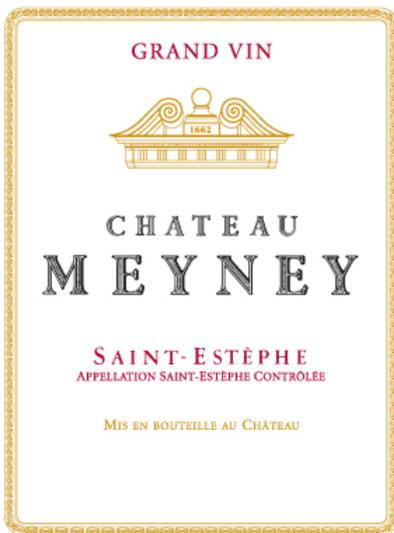
Château Meyney

Saint-Estèphe

1/2



Vintage 2005



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.

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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