



NOTES DE DEGUSTATION
PRIMEURS 2017

Château Meyney

Mars - Avril 2018

Château Meyney 2017

Commentaires des dégustations Primeurs

James SUCKLING	92-93	This is very nicely done with a lithe yet structured core of dark fruit and round, juicy tannins. Medium to full body, a driven line of acidity and a long finish.
Jane ANSON Decanter	92	This is more proof of the consistency of Meyney. It has clear oak finessing, well held together with a cinnamon dusting and white pepper spicing, giving a gourmet edge with its own character. This feels finessed, contemporary and accomplished; a pretty complete package. This perhaps doesn't quite have the generosity of 2016, as the tannins are a little more tightly-drawn, but this is still good. Retasted several times and it stands out for its quality. Harvested 15 September to 5 October. Hubert de Boüard is consultant, with Anne Le Naour technical director
WeinWisser	18,5	
Neal MARTIN VINOUS	90-92	Two thousand seventeen is a very fine vintage for Meyney. A powerful, resonant Saint-Estèphe, the 2017 is endowed with striking aromatics that give the wine a bit more freshness than has been the case in some recent vintages. Dark red-toned fruit, leather, smoke and grilled herb overtones add nuance throughout. This is one of the finer recent vintages I have tasted from Meyney. Winemaker Anne Le Naour did a terrific job with the 2017. The blend is 53% Cabernet Sauvignon, 30% Merlot, 11% Petit Verdot, aged in 40% new barrels. Tasted three times.
Chris KISSACK Blog - The Wine Doctor	91-93	This has a dark, sweet and rather modern fruit profile on the nose, all dark cherry laced with a little praline oak and rose petal fragrance. The palate shows real confidence, with an elegant texture, quite direct and well formed, hiding a moderate grip of tannins which lurk beneath the fruit, as well as a fresh acid backbone. There is a quite confident finish to it, filled with the ripe tannic backbone coming through from the core of the wine, fresh and showing a little length. Imposing, savoury, reserved and full of potential.



Château Meyney 2017 (suite)

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Bettane & Desseauve	16-16.5	Très harmonieux et accompli sur le plan de la définition aromatique et du grain de tannin, belle suite en bouche, encore une fois un superbe grand médoc à un prix accessible. Dégusté trois fois.
James MOLSWORTH Wine SPECTATOR	87-90	Lively, with a brambly feel throughout, while modest plum, black cherry, savory and warm stone notes run through. A touch rustic in feel.
Lisa PERRETTI The Wine Advocate	86-88	Deep garnet-purple colored, the 2017 Meyney features baked cherries, mulberries and plum preserves on the nose with hints of smoked meats and black olives. The palate is medium-bodied, firm, grainy and a little tart with good fruit expression and length.
Jeff LEVE The Wine Cellar Insider	89-91	Soft textured, medium bodied, sweet, ripe and polished, there is a gentle, fruity quality that carries through from the attack to the already open finish.
La RVF	15.5-16.5	
Yohan CASTAING Blog - Anthocyanes	90-92	Fumé, floral, du fruit. Du jus et de la densité, mais un boisé qui reste prégnant, dominant. De beaux tanins. Un ensemble qui serre toutefois sans se départir du charnu de milieu de bouche qui lui apporte du charme. Beau potentiel de garde.
Jean-Marc QUARIN	16.25	

