

# Château MEYNEY

Vintage 2013

Saint-Estèphe



## History

Château Meyney was one of the first sites in the Médoc to be planted with vines. In 1662, it was a convent mentioned in records under the names Couvent des Feuillants or Prieuré des Couleys. It belonged to the Feuillants monks.

The estate belonged to the Luetkens family for several generations, and was then acquired by Mr Désiré Cordier in 1919. Today, the estate stretches over some of the best hilltops above the Gironde Estuary. The river lying alongside the first rows of vines makes for a majestic, serene landscape.



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## Terroirs

Garonne Gravels, clay-limestone. The vineyard has another unusual feature : a three meter deep vein of blue clay in the subsoil, that is also found at Pétrus.

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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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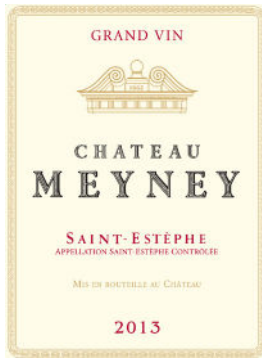
## Appellation

Saint-Estèphe

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## Farming method

Parcel management of soil and vineyard. Certified sustainable farming.



### *Climatic Conditions*

2013 will be remembered as a winegrower's vintage. The complicated climate required increased monitoring of the vineyard.

All our efforts have therefore focused on the quality of the berries and rigorous sorting in the vines and then at the chai, allowed for winemaking in calm conditions.

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### *Ripening phases*

Mid-flowering: on June 20th 2013  
Mid-ripening: on August 10th 2013

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### *Harvest*

From October 2nd to October 19th 2013

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### *Yields*

36 hl/ ha

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### *Winemaking*

After manual harvesting and meticulous sorting in the vineyard, the grapes were sorted again in the winery using the latest generation optical sorting system. The grapes are vinified in variable capacity tanks, enabling a plot by plot approach. Alcoholic fermentation was carried out after a few days of cold pre-fermentation maceration, the total maceration period was around thirty days before the wines were drawn off. All of the first wine is matured in French oak barrels, 37% of which were renewed this vintage.

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### *Production*

135 000 bouteilles

### *The blend*

51% Cabernet Sauvignon  
42% Merlot  
7% Petit Verdot

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### *Tasting notes*

This wine is remarkably intense in colour, which is quite rare for this vintage. Château Meyney displays a powerful nose, which mixes greedy black fruit aromas and mild spice with vanilla and licorice notes.

On the palate, this wine reveals its generosity, greediness and freshness. It has, for this vintage, surprisingly a deep density. The mid-palate is generous and the finish is sappy. Few years kept in a good cave should allow the firm tannins to soften.

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### *Awards & press*

James Suckling : 92 -93  
Neil Martin : 91  
Wine Spectator : 88 -91

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### *Team*

Directeur Général  
Thierry Budin

Directrice Technique  
Anne Le Naour

Oenologue Conseil  
Mr. Hubert de Bouard



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