

Château MEYNEY

Vintage 2014

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.



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.

Surface of the vineyard

51 ha

Planting density

7 600 Vines / ha

Average Age of the vines

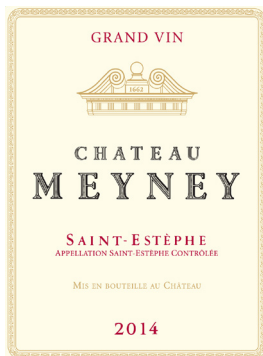
37 years

Appellation

Saint-Estèphe

Farming method

Parcel management of soil and vineyard. Certified sustainable farming.



Climatic Conditions

A wet spring and somewhat overcast summer made increased monitoring of the vineyard's health and a thorough protection of the vines necessary. But sometimes nature offers us an unexpected gift. Persistence and vigilance through to the end of August were generously rewarded with a superb Indian summer that lasted until the end of October. Dry, sunny weather enabled us to wait until all the grapes in our vineyards were perfectly ripe.

Ripening phases

Mid-flowering: on June 1st 2014
Mid-ripening: on August 11th 2014

Harvest

From October 1st to October 21st 2014

Yields

40 hl/ ha

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.

Production

195 000 bottles

The blend

55% Cabernet Sauvignon
30% Merlot
15% Petit Verdot

Tasting notes

Dark purple red with violet hue. A sucker nose which displays rich notes of blackcurrant, blackberry and sweet spices.

In the mouth, this structured wine is well-balanced and shows noble and silky tannins.

A long-keeping wine for the Château Meyney.

Awards & press

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

Team

Directeur Général
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