

# Château MEYNEY

Saint-Estèphe

2015



## 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.

## Topography

The vineyard of Château Meyney overlooks the Gironde Estuary from its hillside reaching an altitude of 20 metres. The presence of the estuary protects the estate from frosts. It also benefits from a vein of blue clay in the subsoil at a depth of around 2,6 metres. The vein is 3-metre thick, that is also found at Pétrus.

## Appellation

Saint-Estèphe

## Surface of the vineyard

51 hectares

## Planting Density

7 600 feet / ha

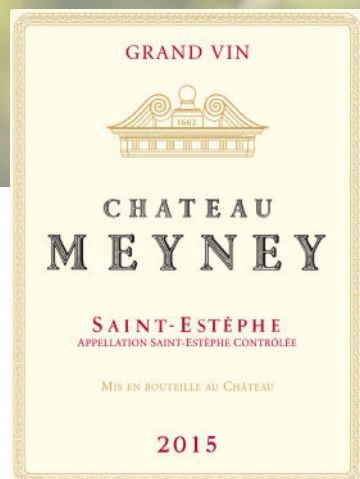
## Average age of the vines

37 years

## Farming Method

Parcel management of soil and vineyard. Certified sustainable farming. Involvement in the EMS (Environmental Management System)

*Blend*  
**52% Cabernet Sauvignon**  
**40% Merlot**  
**8% Petit Verdot**



*Climatic conditions*

In 2015, the climate context was fully different from 2014. Everything was fine until September for all of our Bordeaux properties besides a serious drought that worried us in early August. Thankfully, relieving rains came at the rescue of some hydro-strained grape vines.

*Ripening phases*

Bud break: around April 14<sup>th</sup> 2015  
Flowering: around June 6<sup>th</sup> 2015  
Mid-ripening: around August 5<sup>th</sup> 2015

*Harvest dates*

Merlot : from September 17<sup>th</sup> to October 2<sup>nd</sup> 2015  
Cabernet Sauvignon : from September 9<sup>th</sup> to October 14<sup>th</sup> 2015  
Petit Verdot : from October 7<sup>th</sup> to 9<sup>th</sup> 2015

*Yields*

50 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, 40% of which were renewed this vintage.

*Production*

204 000 bottles

*Tasting note*

This Meyney shows a deep red colour with an intense, floral and spicy first nose. The aromas of blackcurrant, black cherry, violet and black pepper comes out with aeration. The attack is at the same time powerful and tasty. The mid-palate is creamy and confirms a great aromatic complexity. Tannins are soft and sealky. The juicy and racy final gives to this Saint-Estèphe a unusual delight.

**Jancis Robinson, Decanter - 16+/20**

**Bettane+Desseuve - note primeur - 17.5-18/20**

**Wine Enthusiast - note primeur - 92-94**

*Team*

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