

Château MEYNEY

Saint-Estèphe

2016



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

Farming Method

Parcel management of soil and vineyard. Certified sustainable farming. Involvement in the EMS (Environmental Management System) and certified HEV level 3 and ISO 14001 since vintage 2016.

Surface of the vineyard

51 hectares

Planting Density

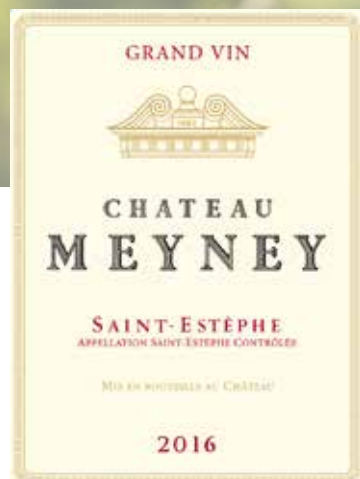
7 600 feet / ha

Average age of the vines

37 years



Blend
49 % Merlot
33 % Cabernet Sauvignon
18 % Petit Verdot



Climatic conditions

This 2016 vintage was classified in the wine-grower's memory as an unprecedented vintage, in which one finds himself on a rainy spring day- It had fallen at the end of the average annual precipitation of a dry year and an endless summer. The tremendous harvest conditions of the 2016 Indian summer recalls those of the greatest vintages, which could only be a very good omen...

Ripening phases

Bud Break: around April 5th 2016
Flowering: around June 6th 2016
Ripening: around August 12th 2016

Harvest dates

Merlot young grapes: from September 26th to 30th 2016
Merlot matured grapes: from October 3rd to 10th 2016
Cabernet Sauvignon: from October 10th to 21st 2016
Petit Verdot: October 11th 2016

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 2016 shows a deep red colour. The nose presents blackberries and blackcurrants notes. Then, smoked, liquorice and rich aromas appears. The attack is expressive, the mouth is fresh and juicy, very precise, with a good length on the palate. The tannin structure makes us confident, worthy of the greatest long-keeping wines.

Bettane & Desseauve : 94-95

James Suckling : 95-96

Decanter : 92

Robert Parker/Neal Martin : 90-92

Team

Managing Director
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Château Meyney

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