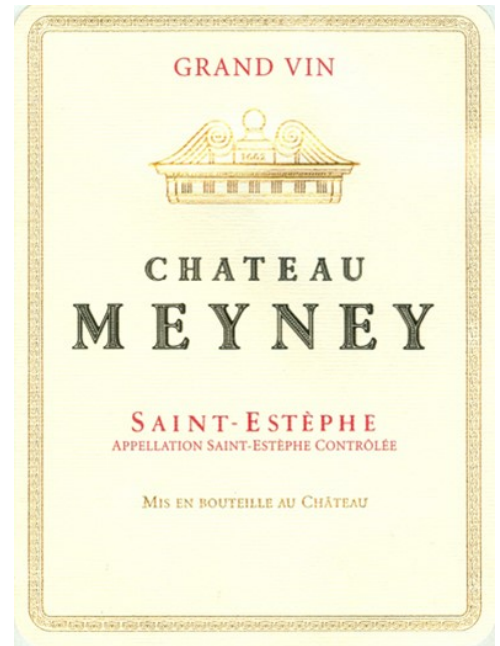


CHATEAU MEYNEY 2017

Appellation Saint-Estèphe

~ Background ~

Chateau Meyney is one of the oldest estate in Medoc. Flanked by Chateau Montrose (2nd growth) and Calon Segur (3rd growth), the property's vines overlook and extend down to the Gironde River. Originally constructed as a monastery in 1662, the property was owned for several generations by the Luetkins family, who also owned Chateau La Tour Carnet (4th growth). During the 1855 classification, the Luetkins family had the right to present one estate for classification. Torn between Meyney (which had a superior terroir) and La Tour Carnet (which had a more majestic chateau), The Luetkins submitted La Tour Carnet...which was classified as a 4th growth. As a result, Meyney is not classified. However, its location, just between Montrose and Calon Segur, give an indication of the extraordinary terroir, and makes one wonder if it would have been classified either a 2nd or 3rd growth, if presented in 1855. Today CA Grands Cru owns the estate. Anne Le Naour, winemaker is the Managing Director of all of the estates owned by CA Grands Cru and David Launay is the Commercial Director. Hubert de Bouard, owner of Chateau Angelus, is the consultant oenologist.



~ Viticulture ~

- **58% Cabernet Sauvignon, 31% Merlot and 11% Petit Verdot.**
- 51 hectares of vineyards
- The average age of the vines is 35-40 years old.
- The average yield is 50 hectoliters per hectare.
- Gravel, Clay and limestone soil.
- Manual harvest following the tradition from the Médoc. Sorting tables are installed in the vineyards.
- Grapes are sorted a 2nd time on an optical sorting table to ensure that only perfect grapes are selected.



~ Winemaking ~

- After sorting on the optical sorting table, grapes go through a cold soak, and then are fermented by parcels in vats of varying capacities.
- After fermentation, maceration continues for an average of 20 days before the wine is run off.
- Malolactic fermentation in oak barrels.
- Aged in French oak barrels, 30%-40% new.

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92 Points (2017). A fragrant wine for this appellation with lovely cassis and rather discreet, toasty oak. Plenty of quite supple tannins and a long, warm but clean finish, making this very attractive. Drink or hold.

Decanter



92 Points (2017). 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 Bouard is consultant, with Anne Le Naour technical director.