

3rd vintage in conversion to organic farming



CHATEAU M E Y N E Y

SAINT-ESTÈPHE

DELICATE, JUICY, GENEROUS.

HARVEST

 $\begin{array}{c} \text{MERLOT} \\ 11/09 \rightarrow 22/09 \end{array}$

CABERNET SAUVIGNON $22/09 \rightarrow 04/10$

PETIT VERDOT $20/09 \rightarrow 22/09$

Double-sorting grape harvest (in the vineyard and in the cellar). Gentle vinification adapted to each tank, to extract the best. 18 months maturation French oak barrels.

BLEND

50% Cab. Sauvignon 38% Merlot

12% Petits Verdots

ALCOHOL 13,50% vol PH 3.66

VINTAGE

Château Meyney's 2023 vintage is generous, juicy and delicate on the palate.

Although the vineyard teams were challenged throughout the vegetative cycle by changeable weather, our third year of conversion to organic farming for Château Meyney remains a success in terms of both quality and quantity.

The new optical sorting system enabled us to make a demanding and precise selection of the Merlot and Petit Verdot grapes, while the Cabernet Sauvignon grapes benefited from magnificent weather conditions, in particular the wide temperature variations between night and day during the harvest.

HISTORY

The prestigious Saint-Estèphe vineyard was built around the Domaine de Meyney. From the middle of the 13th century, these lands were cared for by Cistercian monks, who turned them into one of the very first structured wineries in the Nord Médoc. Long coveted by the great bourgeois and aristocrats of Bordeaux, the vineyard was returned to the bosom of churchmen by the bequest of Pierre Forthon to the Pères Feuillants in 1625, the official date of the Domaine's creation. The term "château" was attached to Meyney by the Luetkens family in the 19th century, an entry into modernitý thanks to a line of inspired women. In 1919, the Cordier family, powerful wine merchants, acquired the property and gave Meyney wines an international reputation and distribution.

Since the purchase by the Crédit Agricole Group in 2004, the sleeping beauty has been awakened under the leadership of Anne Le Naour as general manager, joined more recently by Boris Diallo and Thomas Hernandez on the technical side.

