

Saint-Estèphe



CHATEAU
MEYNEY

2011



CHATEAU MEYNEY

Grand Vin

PRIEUR DE MEYNEY

Second Vin

Second Wine

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CA GRANDS CRUS

2011 年份概况

连续第十年缺乏雨水的年份了。冬天的降水量与年平均水平相差不远，而温度相对较低，十分寒冷。春天出奇地干燥，气候也如夏天般炙热，日光非常充足。然而夏季的气候却如同秋季般清凉和不多的阳光。因此2011年份可以说是个反季的年份：干燥的生长季节伴随着较为潮湿的夏季。葡萄农的耐心和细心使我们等到了完美成熟的葡萄。

历史回顾

庄园坐落在邻近的吉隆德河岸的山丘上，方正的酒庄建筑位于50公顷的葡萄园正中。

宁静庄严的庄园风貌正折射出其自十七世纪以来的悠久历史。除了拥有加龙河谷的砾石型土壤以外，葡萄园还拥有非常特殊珍贵的土壤类型：那是一种在地下厚达3米的蓝色的黏土，我们在柏图斯（Pétrus）也能发现这类土壤。

2011 Vintage

For the 10th consecutive year, rainfall was noticeably deficient. Winter was very cold with a fairly normal level of rain. Spring, on the other hand, was remarkably dry and warm, with summery temperatures and exceptionally high sunshine hours. Summer then offered an almost autumnal climate: rather cold with little sunshine. The 2011 vintage is therefore influenced by an inverted climate: a very dry and warm spring followed by a rather humid and cool summer. Patience and controlled risk-taking produced perfectly ripe grapes from every plot.

Historical background

Superbly situated on a knoll that overlooks the Gironde estuary, the château, a large low quadrangular building, lies at the centre of a single block vineyard of about fifty hectares (126 acres).

The majestic calm of the site is reflected in a seamless history that flows down from the 18th century. In addition to the Garonne gravel that forms the main soil ingredient, the vineyard has an original feature in the shape of a vein of blue clay, three meters thick, that runs through the sub-soil. A similar soil type can be observed at Petrus (Pomerol).



2011年份品鉴记录

2011年是个技术难度非常高的年份，准确且谨慎的决定是必须的。我们相信我们克服了种种天气因素的困难。9月第一周的天气十分恶劣，我们加快了采摘的速度以保证最后的收成是优质的。除此之外，我们加倍细心，同时装备了十分有效的筛选设备，使得我们最后收获到成熟度完美的葡萄，这才符合我们对质量的追求。

第一次的新酒品尝已经证明我们的付出得到了回报：2011年的梦妮葡萄酒非常平衡，具有非常好的单宁，口感丰腴且香味高贵。



生长阶段

开花季节：美乐5月6日到15日，赤霞珠5月10日到27日，小味儿多5月12日到28日
成熟期：7月15日到30日



葡萄采收

美乐：9月3日至9月19日
赤霞珠：9月13日至9月26日
小味儿多：9月16日至9月22日



酿制

在手工采摘以及葡萄园内的第一次分拣以后，葡萄被送往酿酒室进行再次筛选，我们使用最新的光学筛选机器。葡萄在大小不同的酒桶中酿制，这一做法使得每一个酒桶中的葡萄相应园中的每一块园地。酒精发酵在冷浸渍几天之后自然进行，这个浸渍过程大约持续30天左右，之后进行葡萄出灌的工作。有一部分葡萄酒将在全新的橡木桶中进行苹果酸乳酸发酵。酒庄的主牌酒在法国橡木桶中陈酿，其中45%为新橡木桶。



调配勾兑比例

43% 赤霞珠/46% 美乐/11% 小味儿多



Our first impressions

2011 is a highly technical vintage, which required precision and discipline. We think that we have overcome this difficulty. The climate during the first week of September could have tempted us to speed up harvest in order to guarantee a satisfactory crop. Instead, we intensified our efforts and acquired extremely efficient selection equipment, thus obtaining perfectly ripe grapes which reflect our ambitious quality standards. The first tastings show that our strategy paid off! Meyney 2011 shows perfect balance, quality tannins, good density and a broad aromatic spectrum.



Ripening phases

Flowering - Merlot: May 6th to 15th, Cabernet Sauvignon: May 10th to 27th, Petit Verdot: May 12th - 28th
Véraison (colour change in berries): July 15th to 30th



Harvest dates

Merlot - September 3rd to 19th
Cabernet Sauvignon - September 13th to 26th
Petit Verdot - September 16th to 22nd



Wine-making

Following hand-picking and selection of grapes on the vine, the grapes are carefully sorted once again at the winery, passing through a brand-new optical sorting machine. These are then fermented in vats of varying capacities, which allow us to adapt to the size of each batch. The fermentation starts after a few days of cool soaking. After fermentation, maceration continues for an average of 30 days before the wine is run off. Part of the wine goes through malolactic fermentation in new barrels. The wine is aged in French oak barrels, with 45% new oak for this specific vintage.



The blend

43% Cabernet Sauvignon / 46% Merlot / 11% Petit Verdot