

# Château Meyney

Saint-Estèphe

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## 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. 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.

The estate belonged to the Luetkens family for several generations, and was then acquired by Mr Désiré Cordier in 1919. In 2004, CA Grands Crus, a subsidiary of the Groupe Crédit Agricole, acquired Château Meyney, with a determination to strengthen the potential of this outstanding cru.

Meyney benefits from an exceptional site, a unique terroir, a rich and long history dating back to the 16th century, making it an outstanding Médoc estate.

## Appellation

Saint-Estèphe

## 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.

## Surface of the vineyard

74 hectares of a single block, 51 planted with vines.

## Soil

Garonne Gravels, clay-limestone.

## Grape varieties

60 % Cabernet Sauvignon  
25 % Merlot  
15 % Petit Verdot

## Average age of the vines

35-40 years

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## Farming method

Parcel management of soil and vineyard.  
Certified sustainable farming.

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## Average yields

50 hl/ha

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## Winemaking

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 for 16 to 18 months, with 30 % to 40 % new oak every year.

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## Production

Around 160 000 bottles

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## Team

Managing Director  
*Thierry Budin*

Technical Director  
*Anne Le Naour*

Cellar Master  
*Denis Rataud*

Vineyard Manager  
*Jean Yves Mançais*

Consultant Oenologist  
*Hubert de Bouärd*

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## Winery and vineyard visits

Professionals only, by appointment.  
Sales through the Bordeaux négoce.

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**CA GRANDS CRUS**

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