

Prieur de Meyney

Second Wine of Château Meyney
Saint-Estèphe

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History

Prieur de Meyney is the second wine of Château Meyney. 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 Désiré Cordier in 1919. In 2004, CA Grands Crus, a subsidiary of Groupe Crédit Agricole, acquired Château Meyney, with a determination to strengthen the potential of this outstanding cru.

Prieur de Meyney is made with the same care as the first wine and using a similar blend, it comes from the younger vines on the estate. Since its creation with the 1979 vintage, the team has had time to refine this wine that receives the same care at every stage than the "Grand Vin": a structured wine with intense aromas on the nose, and deep fruit flavours on the palate that show the ripeness of the grapes. It is an elegant and supple Saint-Estèphe, more forward than its big brother, yet built to pass the test of time.

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

30 years

Farming method

Parcel management of soil and vineyard.
Certified sustainable farming.

Average yields

45 hl/ha

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 10 % to 15 % new oak every year.

Production

Around 120 000 bottles

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.


CA GRANDS CRUS

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