

# Château Meyney 2009

CSPC# 749586

750mlx12

14.5% vlc./vol.

**Grape Variety**  
**Appellation**  
**General Info**

55% Cabernet Sauvignon, 30% Merlot, 15% Petit Verdot  
St.-Estèphe

Château Meyney is located in St. Estèphe and is owned by Domaine. Cordier. The 49-ha property produces on average 30,000 cases per year. Located in the east of the St. Estèphe appellation, next to Château Montrose, Meyney has a similar climate to that enjoyed by the Médoc: maritime, with the Gironde estuary and the Bay of Biscay combining to act as a climate regulator and the coastal pine forests sheltering the vines from the westerly and north-westerly winds.

Meyney is classified as a Cru Bourgeois.

The history of Château Meyney dates back to at least the 17th Century (although it is almost certainly much older) and was originally the site of a convent entitled the *Prieuré des Couleys*, occasionally also referred to as the *Couvent des Feuillants*.

For much of the 20th Century the estate was part of the Cordier portfolio, quietly turning out good value wines, many of which were of remarkably high quality. No doubt this was in part due to the skill of Georges Pauli, better known for his sterling work at Gruaud-Larose, another Cordier property, who from 1978 oversaw the activity in the *chai* at Meyney.

As such the estate eventually came under the umbrella of Cordier-Mestrezat when the two *négociants* amalgamated. Here it formed part of a small portfolio of top estates also including Grand-Puy-Ducasse and Rayne-Vigneau. Over the years there have been many interested parties, most recently including the Vignerons de Val d'Orbieu, a leading Languedoc co-operative, who held a significant share in the business. In 2004 the Mediterranean investors sold out, and Cordier-Mestrezat saw some fresh and seemingly much needed investment from the French bank Crédit Agricole. This famous French financial institution acquired more than 400 hectares of vineyards, including Meyney, in exchange for 95 million Euros, leaving Cordier-Mestrezat one of the few debt-free businesses in Bordeaux. Today Meyney is thus under the ownership of *Crédit Agricole Grands Crus*, alongside Ducasse, Rayne-Vigneau and a handful of Cru Bourgeois estates also acquired by the French bank.

**Vintage**

The ambitious investment plan initiated in 2004, together with the strong commitment of our teams, has combined with truly exceptional weather patterns during 2009 in Saint-Estèphe to enable us to produce a very elegant Meyney with great depth. This confirms Meyney's return to the top level from this appellation. It is the first vintage since vine canopies were raised in order to enable better ripening of the bunches.

**Vineyards**

The Meyney vineyard is in a single plot, covering an impressive 51 hectares of the St-Estèphe appellation, adjoining those of near neighbours Montrose and Phélan-Ségur. It enjoys an attractive position on gravel ridges overlooking the Gironde, beneath which is a mix of iron-rich blue clay and sand, over calcareous bedrock from a depth of about two metres. It is planted with 56% Cabernet Sauvignon, 26% Merlot, 9% Petit Verdot and 9% Cabernet Franc, although there has been a replanting scheme ongoing in recent years, replacing the oldest vines, aimed at reducing the percentage of Cabernet Franc. They have an average age of about 35 years although this may fall a little with the ongoing planting, with a density of up to 7500 vines/ha. Once intensively fertilised, this is no longer the case, the soil left un nourished and merely ploughed each quarter to aerate it, although some lesser sections are interplanted with grass and are thus left untouched. The estate is moving towards a system of minimum intervention viticulture.

**Harvest**

Merlot - start: September 21st / Finish: September 24th  
Cabernet Sauvignon - start: October 5th / Finish: October 10th  
Petit Verdot: October 8th



<b>Vinification/ Maturation</b>	Following hand picking and meticulous sorting in the winery, the grapes are fermented in vats of varying capacities which allow us to adapt to the size of each batch. Fermentation is preceded by cool soaking. After fermentation, maceration continues for an average of 20 days before the wine is run off. Some of the wine is even fermented in new oak barrels. Then all the wine is aged in French oak barrels, between 30% and 40% of which are renewed each year, according to the potential of that vintage.
<b>Tasting Notes</b>	Good intensity with deep red colour and purple tinges. Enticing nose full of cassis, mild spices and graphite. The whole bouquet is very expressive. The palate reveals a well structured and balanced wine with clear-cut flavours, dense middle palate and ripe, silky tannins. Here is a truly great vintage for cellaring from Meyney. Can be enjoyed as from 2015. At its best between 2025 and 2030.
<b>Production</b>	13,330 cases made
<b>Cellaring</b>	Drink 2010-2020
<b>Scores/Awards</b>	<p><b>88 points</b> - James Molesworth, Wine Spectator - March 31, 2012</p> <p><b>92-95 points</b> - James Suckling, Wine Spectator - Web Only 2010</p> <p><b>92 points</b> - Robert Parker, Wine Advocate #199 - February 2012</p> <p><b>86-88 points</b> - Robert Parker, Wine Advocate #188- April 2010</p> <p><b>90-92+ points</b> - Neal Martin, Wine Journal - May 2010</p> <p><b>16+ points</b> - Stephen Spurrier, Decanter.com - April 2010</p>
<b>Reviews</b>	<p><i>"On the taut side, with mulled fig and black currant fruit framed with a thick layer of roasted tobacco and allied to an austere, chalky finish. Best from 2013 through 2020. 13,330 cases made."</i> - JM, Wine Spectator</p> <p><i>"Spicy and beautiful, delivering blackberry and currant character. Full and silky, with beautiful fruit and a long finish. Score range: 92-95"</i> - JS, Wine Spectator</p> <p><i>"I clearly underrated this wine from barrel. The finest wine made at this estate since 1982, this opaque black wine is a sleeper of the vintage, with oodles of blackberry fruit interwoven with hints of charcoal, forest floor, licorice and damp earth. Deep, rich, chewy, full-bodied and opulent, this is a fabulous Meyney that, because of its low acidity and very ripe tannin, can be drunk in 3-4 years or cellared for two decades. Bravo!"</i> - RP, Wine Advocate</p> <p><i>"While the 2009 is a good effort, this property has not yet returned to the form it possessed in the seventies and early eighties. The cleanly made 2009 reveals notes of dusty black currants, spice box, earth, and licorice, and a medium-bodied, fresh, lively style. It just lacks the extra dimension encountered in most 2009s. Drink it over the next 10 years. (Tasted once.)"</i> - RP, Wine Advocate</p> <p><i>"Tasted at a negociant. There is just a little over-ripeness on the nose here: blackberry, a touch of prune and dried apricot/fruitcake, although the definition is fine. The palate is medium bodied with good grip, furry tannins, black fruit laced with tar and cedar, good depth on the powerful, ripe finish. If this Meyney can lose that tincture of sur-maturite on the nose (and instinct tells me it will), then this could be the best Meyney in years. Bravo! Tasted March 2010."</i> - NM, Wine Journal</p> <p><i>"Black red, deep, quite leathery fruit, good smoky, fleshy flavours, ripe and broad with good tannins. Drink 2014-20."</i> - SS, Decanter.com</p>

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