Château Meyney 2016 CSPC# 814276 750mlv1

CSPC# 814276	750mlx12	14.0% alc./vol.	
Grape Variety Appellation Classification Website General Info	Château Meyney is locate ha property produces on Estèphe appellation, next enjoyed by the Médoc: m combining to act as a clin vines from the westerly a Meyney is classified as a The history of Château M almost certainly much old <i>Prieuré des Couleys</i> , occa For much of the 20th Cer turning out good value w doubt this was in part du work at Gruaud-Larose, a activity in the <i>chai</i> at Mey As such the estate events the two <i>négociants</i> amala estates also including Gra have been many interest d'Orbieu, a leading Langu business. In 2004 the Me some fresh and seeming! Agricole. This famous Fre vineyards, including Mey Mestrezat one of the few under the ownership of C	Meyney dates back to at least the 17th Century (although it is lder) and was originally the site of a convent entitled the asionally also referred to as the <i>Couvent des Feuillants</i> . Intury the estate was part of the Cordier portfolio, quietly wines, many of which were of remarkably high quality. No ue to the skill of Georges Pauli, better known for his sterling another Cordier property, who from 1978 oversaw the	
Winemaker Vintage Vineyards	2016 Bordeaux will be re Nash would have felt righ amount of water in the vi Saint Estèphe appellation Bordeaux came close to se lasted until September 12 were adept at holding am Capped by the warm, sur moment for the Caberner was perfect! The long gro The growers might be all points during the season. Superbly located on a mo centre of a single block vi down onto the Gironde a frosts. The vineyard is pla to 40 years, divided betw Verdot. The vines climb t	Rataud. Consultant Oenologist Hubert de Bouärd. emembered for its schizophrenic weather conditions. John that at home. This first half of the year set records for the vineyards. With its gravel and clay terroir, vineyards in the n were able to remove the excess moisture. Starting in June, setting another record, for the extreme dry period that 12. This is no problem for the soils in St Estèphe, because they mple moisture, allowing the grapes to fully ripen. nny days and cool nights, and stress at the just the right et Sauvignon, and Merlot, along with the late summer rains rowing season ended in mid-October for most of the estates. I smiles now, but they were more than nervous at several n. ound overlooking the Gironde estuary, the château lies at the vineyard of 51 hectares (126 acres). Château Meyney looks and the presence of the estuary protects the estate from lanted on Garonne gravels. The vines are an average age of 35 ween 60% Cabernet Sauvignon, 30% Merlot and 10% Petit to an altitude of 20 metres up, quite a steep slope, ensuring f the soil. Similar to "Pétrus", a layer of blue clay about 3-	



HarvestFollowing hand-picking and selection of the grapes on the vine, the grapes are, again, carefully selected in the winery, passing through a brand-new optical sorting machine. The grapes 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 from 18 to 24 months depending on the vintage. 40% of the barrels are renewed each yearVinification/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.Tasting NotesThe wine is powerful and aromatic with a strong tannic structure. In good vintages, it has a great potential for aging but may require a wait of ten years. He can then get closer to his big neighbors and offer an interesting quality / price ratio.Serve withChateau Meyney is best served at 15.5 degrees Celsus, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. Best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes.Production15,000 cases madeCellaringDrink 2010-2020Scores/Awards29 p	Vineyards	meter thick lies at a depth of 2,6 metres below the surface. These remarkable natural	
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	Reviews	"Solidly built, with a dark and juicy core of currant, plum and blackberry reduction flavors, inlaid with charcoal	
and smoldering tobacco notes. Offers a pleasant loamy tug through the finish. Gutsy wine. The better of two		and smoldering tobacco notes. Offers a pleasant loamy tug through the finish. Gutsy wine. The better of two	
hottles tasted Best from 2022 through 2032, 15,000 cases made "		bottles tasted. Best from 2022 through 2032. 15,000 cases made."	
bottles tasted. Dest from 2022 through 2002. 19,000 cases made.		- JM, Wine Spectator	
		- JM, Wine Spectator	

"Very fresh and rather open in feel, with gently crushed plum and black cherry fruit, gilded with a hint of warm paving stone. Stays bright overall through the finish. Score range: 89-92" - JM, Wine Spectator

"The deep garnet-purple colored 2016 Meyney has a nose of cassis, tar, earth and bay leaves with redcurrants. The medium-bodied palate is a little lean and herbal, with firm, grainy tannins." - LPB, Wine Advocate

"The 2016 Meyney has quite an opulent and flamboyant bouquet, which is something I do not expect from this Saint Estèphe. It seems to calm down in the glass and attains more delineation and poise. The palate is sweet on the entry with impressive precision, quite linear in style with blackberry, graphite and smoky notes, leading to a finish that offers satisfying persistence. Excellent." -NM, Wine Advocate Reviews "Wild nose. Impressive, deep hue and a wealth of fresh, violet-like aromas, as well as cassis, graphite and dark cherries. The palate has a very sleek, fine, powerful core of tannins that bring a lot of depth and deliver rich darkfruit flavor. A classic Meyney. Best since 1961! Try from 2023." - JS, JamesSuckling.com

"Solid and incredible depth reminds me of the Meyney of the 1960s that were so structured and incredible. Full body yet polished and refined. Super structure." - JS, JamesSuckling.com

"Very deep crimson. Sweet and perfumed. Very luscious with a hint of camembert! Much riper and lusher than the average St-Estèphe. Very dry end. Only on the end does the appellation impose itself." - JR, JancisRobinson.com

"Rich and full, this is very St-Estèphe: round through the mid-palate, with an amazingly tasty balance of richness and freshness leading to salinity and minerality on the finish. It will need another five to eight years before being ready to drink, but it has to be one of the value picks of the vintage. Drinking Window 2021 - 2036. (JA)" - JA, Decanter.com

"Winemaker Anne la Naour and consultant Hubert de Boüard are clearly working very hard on upping the quality of Meyney, which is just starting to push beyond its normal price category. Of the triumvirate of great vintages, for me the 2014 was incredible and punched above its weight, but this is also a very good wine. It's a terroir of clay and gravel that takes a long time to come around, but already we have freshness, colour and spice with big bristling tannins and well-placed damson and black cherry fruits. Powerful upfront with a good round mouthfeel, this has depth and solidity, a serious wine. 49% Merlot, 33% Cabernet Sauvignon and 18% Petit Verdot. Drinking Window 2024 – 2040"

- JA, Decanter.com

"Almost opaque in color, this is a beauty! The wine is rich, concentrated and has depth of flavor with length. The fruit is unadulterated purity and unreal deliciousness; the finishes builds into a sensory experience of taste and feel. This is the best vintage of Meyney ever produced." - JL, thewinecellarinsider.com

"This Saint Estèphe Chateau makes wines that are true to the appellation with impressive depth and concentration. Always modestly priced en primeur. Recent vintages have impressed us here. Deep, opaque purple colour. Toasty, spicy nose with roasted coffee bean, liquorice and ripe black cherry. The palate is firm and powerful, with black fruits providing the core, which is framed by sturdy, chewy, structured tannins. Though chewy, they are ripe and start to yield through on the finish, revealing more ripe cassis, cedar and graphite.

- Farr Vintners

"The fruit on the nose is fresh the palate firm black cherry and cassis underpinned by tight tannins. It does fill out towards the back sweeter fruit, but tannic firmness tends to dominate and hold back the fruit on the finish. 2025-38"

- Derek Smedley MW

"The 2016 Meyney is a bold, powerful wine. Tobacco, menthol, chocolate, spice and torrefaction notes all add shades of darkness. Meyney is potent and quite broad in feel, and yet everything is very nicely balanced. Although not especially subtle, Meyney delivers the goods, and then some. (AG)" - AG, Vinous

"The 2016 Meyney is powerful and absolutely delicious. Black fruit, torrefaction, smoke, licorice and bittersweet chocolate flavors are dark and boldly sketched. Beams of firm tannin add to the wine's imposing, brooding personality. All the elements fall into place effortlessly in this ample, broad Saint-Estèphe." - AG, Vinous

