

Château Meyney 2014

CSPC# 749586

12x750ml

13.5% alc./vol.

Grape Variety

57% Cabernet Sauvignon, 27% Merlot, 16% Petit Verdot

Appellation

St.-Estèphe

Classification

Cru Bourgeois

Website

<http://www.meyney.fr/en/wines>

Sustainability

The estate practices certified sustainable farming, utilizing careful parcel management to match the specific soil characteristics to each varietal

General Info

Château Meyney is located in St. Estèphe and is owned by Dmes. 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.

Winemaker

The winemaking overseen by Anne Le Naour and consultant oenologist Hubert de Bouärd, from Château Angélus.

Vintage

The 2014 growing season for Château Meyney in Bordeaux featured a dull, wet spring and a cloudy, somewhat overcast summer. However, this mixed weather was saved by a glorious, dry, and sunny "Indian summer" that lasted from late August through the end of October.

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 fertilized, this is no longer the case, the soil left unnourished 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

The 2014 Château Meyney harvest took place manually between October 1 and October 21.



Winemaking	After hand harvesting, meticulous sorting in the vineyard, the grapes are sorted again using the latest generation optical sorting system. The grapes were vinified according to a plot-by-plot approach. Alcoholic fermentation was carried out after a few days of cold soak-maceration. For some of the wines, malolactic fermentation was carried out in new barrels. All of the first wine is matured in French oak barrels (35 % new barrels)
Tasting Notes	Château Meyney's vineyard is planted of 65% Cabernet Sauvignon, 25% Merlot and 10% Petit Verdot, on a perfectly-drained gravel soil that provides ideal conditions for grapes ripening. This unusually high share of Petit Verdot explains a particular trait of the wines, which regularly show notes of leather and musk after a period of time. The wine is full-bodied, well-rounded and structured. After ageing, the wine displays the remarkable charm of the best Saint-Estèphe: complexity, balance and harmony.
Serve with	Chateau Meyney is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. Meyney is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes. Chateau Meyney is also good with Asian dishes, hearty fish courses like tuna, mushrooms, and pasta
Production	16,165 cases made
Cellaring	Drink now-2035
Scores/Awards	91 points - James Molesworth, Wine Spectator - February 2017 90 points - Neal Martin, Wine Advocate - April 2017 89-91 points - Neal Martin, Wine Advocate - April 2015 92 points - James Suckling, JamesSuckling.com - February 2017 92-93 points - James Suckling, JamesSuckling.com - March 2015 17 points - Jancis Robinson, JancisRobinson.com - February 2018 87 points - Decanter.com - April 2015 93 points - Jane Anson, janeanson.com - October 2022 92-94 points - Jeff Leve, thewinecellarinsider.com - April 2015 93 points - Neal Martin, Vinous - July 2020 93 points - Neal Martin, Vinous - March 2018 92 points - Jean Marc Quarin - March 2024 17 points - Vinum Wine Magazine - June 2017
