

Château du Glana

2005 Vintage

The 2005 vintage will be remembered for the very high quality of the wines, thanks to a very dry winter, followed by hot, sunny weather in spring and summer, but no heatwaves.

This climate brought the grapes to optimum phenolic maturity, producing grapes with particularly high sugar levels, good acidity, and lots of fruit and color. Picking started on September 22nd for the Merlot and September 30th for the Cabernets.

The only disappointment was the low yield: only 45 hectoliters per hectare.

The resulting wines were tannic, soft, fruity, and very well-balanced, in spite of the relatively high alcohol levels... meeting all the criteria for an outstanding vintage!

Ludovic & Julien Meffre - April 2006



CHÂTEAU DU GLANA 2005

Harvest dates : September 22th to October 5th 2005

Blend : 55% Cabernet Sauvignon, 45% Merlot

Maturing : 12 mois aging, 45% new barrels

Bottling date : From May 10th to 18th 2007

Yield : 45 hl/ha

Production : 114 000 bottles

Alcohol by volume : 13,5%



THE ESTATE

Surface Area : 43,50 ha

Soil : Garonne gravel

Average age of the vines : 25 years

Encépagement : 67% Cabernet Sauvignon, 27% Merlot, 6% Cabernet Franc

Density : 6666 vines/ha

Pruning : Guyot double

Winemaking : Temperature control, maceration in cool conditions, 3 weeks of vatting (concrete and stainless), traceability monitoring, malolactic fermentation in vat.

Maturing : 12 months in barrels, % of new oak depending on vintages (french oak), selection of cooperages.

Second wine : Pavillon du Glana

Owner : Jean-Paul Meffre

Winemaker Consulting : Denis Dubourdieu & Christophe Ollivier

CHÂTEAU DU GLANA
SAINT-JULIEN