

Château du Glana

2007 Vintage

In 2007, February was unusually warm and April extremely hot and sunny, triggering an extraordinarily early start to the growing season (almost 3 weeks). This effect was attenuated by very wet weather in May and a significant lack of sunshine throughout the summer.

Thanks to the anticyclone that settled in after August 3th, the grapes were able to reach technological, phenolic, and aromatic ripeness. The Indian summer was outstanding, comparable to 2002, making it possible to pick each plot and grape variety at peak ripeness.

The Merlot is very rich, with superb aromatic complexity and the Cabernet Sauvignon, a later ripening grape variety, benefitted fully from the long period of fine autumn weather to ripen and develop their full color at their own pace.

Extra work in the vineyard (frequent spraying and thinning operations) was expensive, but necessary to cope with this year's demanding weather conditions.



Ludovic & Julien Meffre - April 2008

CHÂTEAU DU GLANA 2007

Harvest dates : September 24th to October 13th 2007

Blend : 57% Cabernet Sauvignon, 43% Merlot

Maturing : 12 mois aging, 48% new barrels

Bottling date : From May 6th to 15th 2009

Yield : 46 hl/ha

Production : 106 000 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