

Château du Glana

2009 Vintage

Like 2005, the 2009 vintage benefited from early, even flowering and fruit set (despite a wet spring), as well as early véraison (colour change) and optimum ripening due to hot, dry weather in August and September. Thanks to exceptionally dry conditions in September and October, accompanied by cool night-time temperatures, we can objectively say that we were able to undertake a «dream harvest» in late September. All of these factors, which rarely occur simultaneously, have probably produced one of the greatest vintages Bordeaux has ever seen !!

«For us, this vintage is in line with 2007 and 2008. The beginning of the growing season was especially challenging because of the risk of vine diseases. We needed to be vigilant and present in the vineyard at all times. However, nature ended up by spoiling us... Both of our estates were spared by the hail that struck certain neighbouring appellations and we also escaped torrential showers that occurred elsewhere at crucial stages during the ripening period. The weather forecast was optimistic and reassuring for weeks on end, so we were able to calmly wait for optimum maturity. The grapes were picked at peak ripeness without any need to hurry. These outstanding conditions were conducive to wines with ideal richness and perfect balance! The alcoholic degree may have been high, but this was compensated by a fine tannic structure and excellent acidity! Each and every lot had the characteristics of a great year... The en primeur tastings confirmed that our wines from this vintage are truly outstanding!»

Ludovic & Julien Meffre - May 2010



CHATEAU DU GLANA 2009

Harvest dates : September 25th to October 12th 2009

Blend : 53% Cabernet Sauvignon, 47% Merlot

Maturing : 12 mois aging, 54% new barrels

Bottling date : From May 10th to 16th 2011

Yield : 49 hl/ha

Production : 111 000 bottles

Alcohol by volume : 14%



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 : Christophe Ollivier

CHATEAU DU GLANA
SAINT-JULIEN