

# Château du Glana

## 2014 Vintage

A miracle vintage!

After a wet, mild winter, weather in the spring of 2014 was similar to that of the previous year. However, summer weather was poor: cool, with regular showers.

To compensate for these difficult conditions, we paid extra special attention to the state of the leaf canopy, which is essential for good ripening.

Thanks to the absence of rain, temperatures close to 30°C, and wonderful sunshine, the month of September was simply incredible. This superb weather brought about the necessary water stress for good ripening. The thermal amplitude between cool night-time temperatures and warm daytime ones was conducive to excellent colour.

«The quality of the leaf canopy and the perfect weather during the last five weeks of the growing season saved the vintage. The grapes had excellent natural concentration with a fine balance between sugar and acidity. The wines are very fruity, balanced, deeply coloured, and have very high-quality tannin».

*Ludovic & Julien Meffre - April 2015*



### CHÂTEAU DU GLANA 2014

**Harvest dates :** September 23rd to October 9th 2014

**Blend :** 70% Cabernet Sauvignon, 30% Merlot

**Maturing :** 12 months aging, 40% new barrels

**Bottling date :** From May 9th to 19th 2016

**Yield :** 39 hl/ha

**Production :** 110 000 bottles

**Alcohol by volume :** 14%

### THE ESTATE

**Surface Area :** 59,50 ha

**Soil :** Garonne gravel

**Average age of the vines :** 25 years

**Encépagement :** 55% Cabernet Sauvignon, 45% Merlot

**Density :** 7000 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