

Pavillon du Glana

2006 Vintage

The relatively wet winter in 2006 replenished the water reserves depleted by drought in recent years. Then, the relatively dry spring enabled the vines to flower rapidly, under good conditions: in late May for the Merlot and early June for the Cabernets.

Very hot July weather accelerated the vegetative cycle, stopping vine growth and triggering early color change. The fine promise of another outstanding vintage was spoiled by poor weather in August (cool temperatures and relatively little sunshine).

However, the 2006 vintage still turned out very well, as timely leaf-and bunch-thinning enabled all the grape varieties to ripen very nicely. The sugar and phenolic levels were particularly high, combined with fairly low acidity and unusually aromatic fruit.

Ludovic & Julien Meffre - April 2007



PAVILLON DU GLANA 2006

Harvest dates : September 18th to October 3rd 2006

Blend : 70% Cabernet Sauvignon, 25% Merlot, 5% Cabernet Franc

Maturing : 12 mois aging, 15% new barrels

Bottling date : From May 20th to 21st 2008

Production : 40 000 bottles

Alcohol by volume : 13%



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

First wine : Château du Glana

Owner : Jean-Paul Meffre

Winemaker Consulting : Denis Dubourdieu & Christophe Ollivier

CHÂTEAU DU GLANA
SAINT-JULIEN