

# Pavillon 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*

### PAVILLON DU GLANA 2007

**Harvest dates :** September 24th to October 13th 2007

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

**Maturing :** 12 mois aging, 15% new barrels

**Bottling date :** May 7th 2009

**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 Dubourdiou & Christophe Ollivier

CHÂTEAU DU GLANA  
SAINT-JULIEN