

# Pavillon 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 are 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



### PAVILLON DU GLANA 2009

**Harvest dates** : September 25th to October 12th 2009  
**Blend** : 72% Cabernet Sauvignon, 23% Merlot, 5% Cabernet Franc  
**Maturing** : 12 mois aging, 15% new barrels  
**Bottling date** : From May 18th to 19th 2011  
**Production** : 71 500 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  
**First wine** : Château du Glana  
**Owner** : Jean-Paul Meffre  
**Winemaker Consulting** : Christophe Ollivier

CHÂTEAU DU GLANA  
SAINT-JULIEN