

Pavillon du Glana

2012 Vintage

The grapes are handled with the greatest of care !

The beginning of the 2012 growing season was quite challenging, but this was compensated by months of August and September that were hot and dry – ideal for ripening.

Despite the late harvest and low yields, we made sure to do our utmost to cope with the uneven quality in certain plots by carefully planning the picking order, picking in several passes, and bleeding wine off from fermentation vats.

These operations, as well as careful temperature control and pumping over during fermentation, enabled the various lots to maintain their full aromatic potential and each grape variety to express itself. The Merlot wines were deeply-coloured and round with beautiful ripe fruit aromas. The Cabernet Sauvignon wines were concentrated with quality tannin. The final blend is powerful (but not exuberant) and well-balanced, with good ageing potential.

Ludovic & Julien Meffre - April 2013



PAVILLON DU GLANA 2012

Harvest dates : October 2nd to 17th 2012

Blend : 53% Cabernet Sauvignon, 47% Merlot

Maturing : 12 months aging, 15% new barrels

Bottling date : May 19th to 21th 2014

Production : 51 500 bottles

Alcohol by volume : 13,5%

THE ESTATE

Surface Area : 59,50 ha

Soil : Garonne gravel

Average age of the vines : 25 years

Encépagement : 53% Cabernet Sauvignon, 43% Merlot, 4% 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