

Pavillon du Glana

2013 Vintage

A vintage calling for great technical expertise!

One of the main characteristics of the 2013 vintage was late flowering during cold, wet weather that led to severe coulure in Merlot.

Green pruning needed to be extremely meticulous and the grapes had to be picked very quickly. Precision winemaking was conducive to deeply-coloured, fruity wines despite the difficult weather conditions.

«Our responsiveness during the harvest, coupled with rigorous sorting during blending enabled us to obtain a very fruity, attractive wine. The Cabernet Sauvignon grapes, which constitute the majority at the estate, were ripe and with sufficient structure to provide great balance to the wine.»

Ludovic & Julien Meffre - April 2014



PAVILLON DU GLANA 2013

Harvest dates : September 26th to October 9th 2013

Blend : 65% Cabernet Sauvignon, 35% Merlot

Maturing : 12 months aging, 15% new barrels

Bottling date : May 11th 2015

Production : 37 000 bottles

Alcohol by volume : 13%



THE ESTATE

Surface Area : 59,50 ha

Soil : Garonne gravel

Average age of the vines : 25 years

Encépagement : 55% Cabernet Sauvignon, 45% Merlot

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