

Pavillon du Glana

2015 Vintage

Nature is generous!

Developments during the growing season (bud break, flowering, and ripening) were particularly quick and even thanks to very advantageous weather, especially during flowering. Fruit set went very well, resulting in yields that were bountiful in a way we had not seen for a decade. We must acknowledge that nature was really very kind and generous to us.

There was some water stress in summer, but not too much.

September weather was perfect – not overly hot, but with beautiful sunshine followed by cool nights in the latter part of the month. Ripening was spread out over a long period, which is generally the key to a great vintage!

Ludovic & Julien Meffre - March 2016



PAVILLON DU GLANA 2015

Harvest dates : September 18th to October 6th 2015

Blend : 80% Cabernet Sauvignon, 20% Merlot

Maturing : 12 months aging, 15% new barrels

Bottling date : Unavailable

Production : 70 000 bottles (estimation)

Alcohol by volume : Unavailable

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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