

Château du Glana

2023 Vintage

Adaptability and dedication were key to a successful 2023 vintage!

Winter was slightly cooler than the previous year, followed by a warmer spring allowing bud break to unfold in late March. After this early warmth, unusually cooler spells ensued, accompanied by sporadic and often heavy rainfall which significantly increased the threat of mildew.

Flowering occurred in summerlike conditions which were particularly conducive to fruit set. Early véraison (colour change) in mid-July gave way to an unsettled August (starting cool before turning very hot).

Summer temperatures proved a godsend, allowing the grapes to reach optimum ripeness.

“In light of these difficult weather conditions, our ability to adapt played a decisive role in producing a good 2023 vintage. It is a generous vintage, which benefited from excellent ripening conditions, once again showing the resilience of the vines in the face of extreme weather conditions. The resulting wines are deeply-coloured, with a wonderful aromatic intensity and ripe fruit notes. They are rich yet not excessively so and perfectly well-balanced!”

Ludovic & Julien Meffre - April 2024



CHÂTEAU DU GLANA 2023

Harvest dates : September 11th to 28th 2023

Blend : 80% Cabernet Sauvignon, 20% Merlot

Maturing : 12 months aging, 35% new barrels

Bottling date : From April 10th to 15th

Yield : 55 hl/ha

Production : 120 000 bottles

Alcohol by volume : 13.5%

THE ESTATE

Surface Area : 59,50 ha

Soil : Garonne gravel

Average age of the vines : 25 years

Encépagement : 55% Cabernet Sauvignon, 45% Merlot

Density : 7000 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, % of new oak depending on vintages (french oak), selection of cooperages.

Second wine : Pavillon du Glana

Owner : Jean-Paul Meffre

Winemaker Consulting : Christophe Ollivier