

Pavillon du Glana

2018 Vintage

An unusual vintage which looks set to rival the greatest!

Despite the difficult weather conditions lasting until early summer, we were able to contain the spread of highly aggressive mildew. Subsequent above-average sunshine combined with alternating hot days and cool nights were conducive to optimum grape ripening. Quick, even véraison (colour change) produced reliably fine wines.

«The weather conditions at the start of the growing season were particularly difficult, but the end result is wonderful. The fact that we were able wait patiently and harvest the grapes ‘à la carte’ meant that we could extract their quintessential fruitiness. Round, concentrated, and well-balanced with an impressive freshness on the palate, 2018 is unquestionably one of the greatest vintages of the 21st century».

Ludovic & Julien Meffre - March 20198



PAVILLON DU GLANA 2018

Harvest dates : September 20th to October 10th 2018

Blend : 75% Cabernet Sauvignon, 25% Merlot

Maturing : 12 months aging, 15% new barrels

Bottling date : May 2020

Production : 82 000 bottles

Alcohol by volume : 14.5%

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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