

Pavillon du Glana

2019 Vintage

Quite, Quite simply, a very good vintage

Early bud break due to the mild winter slowed down vegetative growth, letting flowering take place in cool weather with no significant effects on the future harvest.

The summer was exceptionally hot, leading to significant water stress in the vines, but this was limited by much-awaited rainfall! Therefore, ripening was not halted, conducive to quick and homogeneous véraison (colour change).

Thanks to a dry, warm and sunny month of September, the grapes gradually developed good colour and tannin potential characteristic of a very fine vintage.

“The 2019 vintage at our estates is once again in line with some of the greatest. Even though the vines experienced significant water stress, this did not halt ripening. Wines from this vintage have a high alcohol content, but nevertheless present an impressive fruitiness and a beautiful tannic structure, resulting in a well-balanced blend thanks especially to the remarkable Cabernet Sauvignons!”

Ludovic & Julien Meffre - June 2020



PAVILLON DU GLANA 2019

Harvest dates : September 18th to October 8th 2019

Blend : 70% Cabernet Sauvignon, 30% Merlot

Maturing : 12 months aging, 15% new barrels

Bottling date : Unavailable

Production : 75 000 bottles (estimation)

Alcohol by volume : Unavailable

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