

Pavillon du Glana

2020 Vintage

2020, an extraordinary vintage !

While the world went into lockdown during spring, the vine buds burst three weeks earlier than usual, following a very mild winter! As a result, we had to adapt our activities in accordance with health regulations.

High rainfall and warm weather post-flowering increased the threat of mildew in the vineyards. We nevertheless managed to keep the situation under control thanks to our unremitting attention.

The summer was marked by a series of heatwaves. Hot days and cool nights during the first two weeks of September were conducive to optimum ripening and an early harvest. The 2020 vintage is now looking very promising, with fabulous wines in store, boasting excellent potential!

“Due to the drought conditions, the berries were much smaller than usual, which led volumes to decrease by around 25%. The quality is excellent, with beautifully concentrated, deeply-coloured wines displaying outstanding balance between alcohol, acidity, and silky tannins. 2020 has all the hallmarks of a great vintage, produced in a year that made world history...”



Ludovic & Julien Meffre - April 2021

PAVILLON DU GLANA 2020

Harvest dates : September 14th to 29th 2020

Blend : 66% Cabernet Sauvignon, 34% Merlot

Maturing : 12 months aging, 15% new barrels

Bottling date : from May 23 to 25th

Production : 75 000 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