

Pavillon du Glana

2021 Vintage

A vintage that truly reflects its terroir

Spring 2021 was cool and wet in the region, with localised frost. Fortunately, the Gironde Estuary helped to protect our vineyards, sparing them from the vagaries of the weather.

The meteorological conditions were particularly conducive to the spread of mildew, which posed a significant threat throughout the growing season.

While initially slow to emerge, the summer eventually set in, with a sunny and fairly dry month of August, albeit without excess heat. These conditions were favourable to slow, optimum ripening, which led to a later harvest than last year and an equally small crop.

The 2021 vintage saw the return to a classic, technical vintage, with the freshness and structure that Bordeaux wines are famous for.

“After fearing and eventually being spared from the spring frost, this vintage allowed us to showcase our technical expertise in more difficult weather conditions compared to previous years! Predominantly made from Cabernet Sauvignon, with a more traditional balance between alcohol and acidity, our wines are incredibly elegant and harmonious.”



Ludovic & Julien Meffre - April 2022

PAVILLON DU GLANA 2021

Harvest dates : September 27th to October 6th 2021

Blend : 65% Cabernet Sauvignon, 35% Merlot

Maturing : 12 months aging, 15% new barrels

Bottling date : from May 11 to 15th 2023

Production : 73 000 bottles

Alcohol by volume : 13%

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