

Château du Glana

2011 Vintage

A very early vintage !

Apart from a cold, snowy spell in December 2010, the winter was mild and dry. The key characteristic of the growing season was the absence of spring, as winter was followed directly by summer, with extraordinarily warm weather in April and May that accelerated the vines' vegetative growth, resulting in a particularly early bud-break and early, rapid flowering. The water deficit remained severe up until mid-July, when véraison, or colour change, started.

There was regular rainfall from then until September, followed by abnormally hot, sunny weather for the season, leading to difficult conditions that were particularly favourable to complete ripening of the Cabernet Sauvignon.

However, Cabernet Sauvignon, the dominant grape variety on our estate, produced very low yields.

We paid special attention not to extract too much tannin during fermentation, in order to ensure that our wines reflected the true character of our appellation. As a result, our wines are very fruity with very voluptuous tannins, which are likely to be lovely to drink when young. A real winemaker's vintage...

Ludovic & Julien Meffre - April 2012



CHÂTEAU DU GLANA 2011

Harvest dates : September 9th to September 29th 2011

Blend : 51% Cabernet Sauvignon, 49% Merlot

Maturing : 12 months aging, 45% new barrels

Bottling date : From May 27th to 31st 2013

Yield : 49 hl/ha

Production : 112 000 bottles

Alcohol by volume : 13%

THE ESTATE

Surface Area : 59,50 ha

Soil : Garonne gravel

Average age of the vines : 25 years

Grape varieties : 53% Cabernet Sauvignon, 43% Merlot, 4% Cabernet Franc

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