

Château du Glana

2016 Vintage

A very unusual vintage!

Even though the first six months of the year were particularly rainy, flowering took place quickly and evenly during one of the rare dry spells. This period was followed by a long stretch of hot, dry weather lasting from mid-June to mid-September.

This series of extreme conditions raised fears about the fragility of grapes and vines. However, meticulous work in the vineyard made it possible to anticipate and protect vines from the drought this summer and to reveal the crop's full potential.

The harvest was very spread out and the grapes in each plot were picked when perfectly ripe. Every aspect of 2016 was conducive to producing a great vintage!

«Ideal ripening in 2016 enabled us to make very rich, deeply-coloured wines with no heaviness or hints of cooked fruit. They are very fresh on both the nose and the palate and have huge ageing potential!»

Ludovic & Julien Meffre - March 2017



CHÂTEAU DU GLANA 2016

Harvest dates : September 28th to October 19th 2016

Blend : 56% Cabernet Sauvignon, 44% Merlot

Maturing : 12 months aging, 40% new barrels

Bottling date : Unavailable

Yield : 53 hl/ha

Production : 135 000 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 : 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