

CHATEAU DU GLANA

AOC Saint-Julien Red

OWNER/COMMUNE Mr Jean Paul MEFFRE / Saint Julien Beychevelle

PITCH Covering only 900 hectares, the tiny appellation of Saint-Julien owes its world famous reputation to the high number of Grands Crus Classés properties there, stemming from the fact that in 1855, virtually all its vineyards were considered worthy of Classed Growth status. Surrounded by neighbours such as Ducru- Beaucaillou, Branaire-Ducru, Beychevelle and Gruaud-Larose, Château du Glana is a marvellous way of getting to know the wines from this glorious region. Château Du Glana produces modern, elegant wines of character that reflect the estate's superb terroir.

BACKGROUND Lying on the famous D2 'Route des Châteaux' that runs alongside the Gironde Estuary, Château du Glana is situated between the villages of Beychevelle and Saint-Julien, opposite the elegant Château Ducru-Beaucaillou. It was built in 1870 by Mr Nadeau and at this time its 5-hectare vineyard was made up of plots bought from Château Saint-Pierre. In 1961, it was acquired by Gabriel Meffre who extended the estate to 44 hectares by buying plots from 3rd Growth, Château Lagrange. The meticulous care and attention to detail in the vineyard as well as in the vat house, and the judicious use of traditional and modern wine making, have all contributed to the reputation of Du Glana, which was given Cru Bourgeois Supérieur status in the new classification of 2003.

SURFACE 44 hectares

AVERAGE AGE OF VINES 25 years

GRAPE VARIETIES 67% Cabernet Sauvignon, 27% Merlot and 6% Cabernet Franc

TERROIR Gravelly soil on hardpan (alios), planted with rootstocks specifically adapted to each plot.

WINEMAKING/MATURING Temperature-controlled, cement vats are used to vinify the grapes, which are vatted for 20 to 30 days depending on the vintage. The wine is transferred to the cellars for ageing after the malolactic fermentation is complete. The wine spends 12 months in oak barrels, of which a third are renewed every year. Blind tastings of barrel samples take place in February or March, a year after the vintage, to determine the final blend of Château Du Glana. These tastings determine the quantity of each grape variety used in the final wine and which batches of wine will be used. Château Du Glana is fined with egg white and lightly filtered before bottling.

WEBSITE www.chateau-du-glana.com



VINTAGE 2009 :

TASTING NOTES Beautiful dark red with still youthful purple tints. Pleasant nose, generous and elegant. The berry aromas (blackcurrant, blackberry) are complemented by a hint of oak and mild spice. This wine has plenty of personality on the palate, with crunchy tannins enveloped in well-integrated extract affording fine aromatic length.

AGEING An excellent vin de garde which will be ready for drinking after a few years' ageing in the bottle.