

Château du Glana

2024 Vintage

A New Challenge Overcome!

The 2024 vintage was shaped by demanding climatic conditions, impacting every stage of the vine's cycle. However, thanks to our expertise and heightened vigilance, we successfully turned these challenges into opportunities, crafting wines of remarkable finesse and balance, made all the more precious by an exceptionally limited production this year.

Exceptionally high rainfall, combined with milder-than-average temperatures, initially disrupted vine development. Nevertheless, this abundant water reserve proved invaluable, fostering vigorous and uniform growth from the outset of the season. In response to increased downy mildew pressure, we implemented rigorous and adaptive vineyard practices, strengthening the vines' resilience and preserving grape quality up to harvest.

Meticulous ripening management and careful selection during harvest enabled us to produce wines that brilliantly express the essence of our terroir.

«This vintage highlights our ability to adapt and our unwavering commitment to crafting exceptional wines that remain true to their origin despite climatic challenges. Our red wines stand out for their freshness, vibrant fruit profile, and silky tannins, delivering a harmonious texture and delightful richness.

The 2024 vintage, both technically demanding, rare and full of promise, showcases the richness and diversity of our terroir, reflecting precise and passionate work in pursuit of excellence.»



Ludovic & Julien Meffre - April 2025

CHÂTEAU DU GLANA 2024

Harvest dates : September 23th to October 4th 2024

Blend : 69% Cabernet Sauvignon, 31% Merlot

Maturing : 12 months aging, 35% new barrels

Bottling date : Unavailable

Yield : 30 hl/ha

Production : 45 000 bottles (estimation)

Alcohol by volume : 12.5%

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