



SAINT-ESTÈPHE



Claude Meffre

hâteau La Commanderie is one of Saint-Estèphe's hidden treasures, and has remained reasonably priced while many other prestigious Médoc appellations have become totally unaffordable.

In 1956, Gabriel Meffre, a nursery gardener by trade, fell in love with the region and bought his first hectares of vines next to Château Montrose. In 1961, he completed the vineyard with a magnificent 18th century château. The estate is of profound historical significance to the region, having been given its name by ministerial authorisation under Napoleon III, with its origins dating back to the Knight's Templar. Destroyed over the centuries, after the Revolution, the current building was entirely rebuilt from its original foundation. In 1996, Claude Meffre took over from his father and launched himself into the estate's management and expansion. In so doing, the Château has held its Cru Bourgeois status since 1932.

Located in the immediate vicinity of some of the great Grand Cru wines, the terroir at Château La Commanderie is comprised of high-quality gravel, imparting exceptional character. While the main vineyard plot overlooks the Gironde from the highest point in the district, two further plots are equally impressive given the stature of their neighbours: one is next to Château Montrose, and the second is located on a highly compacted gravel slope between Cos d'Estournel and Lafon-Rochet, opposite Lafite-Rothschild. This is without question one of the Médoc's great buys, and has been a Kressmann exclusivity since the 60's.





GRAPE VARIETIES: 55% Cabernet Sauvignon, 45% Merlot

SOIL PROFILE: gravel with hardpan subsoil of which:

- 10 ha on the Saint-Estèphe plateau, on the highest hill in the area, overlooking the Gironde.
- 3.5 ha, between Lafon-Rochet and Cos d'Estournel; with a steep slope of highly compacted large gravel (plots of Cabernet Sauvignon)
- 3.5 ha next to Château Montrose

AVERAGE AGE OF VINES: 30 years

PLANTING DENSITY: 6 600 vines per hectare

VITICULTURAL REGIME: traditional, cultivating the soils, secondary shoot removal and leaf-plucking

both by hand

HARVESTING: by machine with light pressing

VINIFICATION: traditional, in temperature-controlled tanks

ELEVAGE: 12 months in oak barrels, of which a third are replaced each year

The barrel hall was recently renovated

TASTING NOTES:

Château La Commanderie is a rich, smooth and concentrated wine, with a silky texture and lovely balance. The wine combines intense ripe fruit aromas in harmony with toasty oak, with a lingering, generous palate underpinned by soft tannins and offering impressive freshness on the finish.