



CHÂTEAU MAZEYRES 2017

General Manager: Alain Moueix

Vineyard Manager: Jean-Michel Bernard

Cellar Master: Ludovic Guibert

Weather Conditions

The winter 2016 - 2017 is dry (30% less of rain than normal year). The first half of the season is cold and the winter ends with very mild temperatures. The budding is early and the very beginning of spring remains warm which activates the vine. On the nights of 27 and 28 April, the temperature drops to -6 ° C in some areas causing a significant frost. 57% of Château Mazeyres' plots are heavily damaged by this unfortunate weather event. After these "black" nights for many wineries in the region, heat and drought settle until the end of spring. This generates a water constraint of the vineyard. From June 25th, heavy rains mark a change in climatology. Summer is dry and rather cool. The veraison is early and fast. The rains of early September are welcome and allow the complete ripeness of the skins.

Surface area	23.62 hectares
Terroir	gravels and sandy clay
Grape Varieties	86% Merlot - 14% Cabernet Franc
Harvest date	14th of september till 4th of october
Vineyard Certification	Organic Wine, Agriculture France, FR-BIO-01
Ageing	33% new oak and 67% casks of more than one year old and tanks.
Yield	16.50 hectoliters / ha
Production	37 733 bottles

Tasting

The colour is beautiful and limpid. The nose is juicy and fresh on intense notes of black fruits. This very expressive dimension of fruit continues in the mouth, then evolves to roasted hints. The texture is soft and supple, held by a refreshing tension. The finish is long and refined. This wine is very elegant and demonstrates that one can achieve very satisfying results in a complicated climatological context.

Château Mazeyres

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