



CHÂTEAU MAZEYRES 2016

General Manager: Alain Moueix

Vineyard Manager: Jean-Michel Bernard

Cellar Master: Ludovic Guibert

Commercial Administration: Stéphanie Lesaint

Weather Conditions:

The 2016 vintage will be remembered as an improbable vintage, with lots of contrasts, characterized by an excessively wet spring followed by a particularly dry summer. It started under favorable conditions with early budding. This earliness was quickly resumed, the months of March to June were rather cool and very wet. Mildew has become the main fear. In this threatening context for the global cycle of the vine, the sky has cleared for ten days, causing a rapid and complete flowering. From June 21st, summer has arrived, hot and especially extremely dry throughout the season. The rain of September 13th relaxed the vineyard and allowed us to consider the grape harvest with serenity.

Surface Area	23,80 hectares
Terroir	Gravels and sandy clays
Grape Varieties	88 % Merlot 8 % Cabernet Franc 4 % Petit Verdot
Harvest Date	28th of September until 10th of October
Vineyard Management	Organic wine, Agriculture France, FR-BIO-01
Ageing	33 % new oak, 40 % older barrels 27 % concrete egg tanks
Yield	43 hectoliters/ha
Production	74 000 bottles

Tasting notes:

The nose is very elegant. It smells of white peach, violet, dried fruits. The attack is soft and enveloping. The sensation in the mouth is a voluptuous caress. The wine is fresh and crunchy. The finish is refined and persistent with notes of red fruits and almonds. This is the most beautiful vintage of the property at this point.

Château Mazeyres

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