



CHÂTEAU MAZEYRES 2017

General Manager: Alain Moueix
Vineyard keeper: Jean-Michel Bernard
Cellar Master: Ludovic Guibert
Communication: Stéphany Lesaint

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
Soils	gravels clay and sandy soils
Grape Varieties	86 % Merlot 14 % Cabernet Franc
Harvest date	14th of september to 4th of october
Mode de culture	Organics, Agriculture France, FR-BIO-01
Ageing	33 % de new oak - 40 % one year and two years old 27 % in tanks
Yield	17 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.

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