

LE SEUIL DE MAZEYRES 2014

General Manager: Alain Moueix Vineyard Manager: Jean-Michel Bernard Cellar Master: Ludovic Guibert

Weather Conditions

The vintage started favorably with early budding. Flowering took place during a dry and sunny June. Summer was more chaotic, cool and stormy. The vine was late and the veraison extended over a long period. From the end of August, a particularly warm weather takes place. The true indian summer. The temperatures' amplitudes were important and very nice for the ripeness of seeds and skins. It also kept the fruity aromas. The weather was dry and allow us to harvest grapes with a very nice concentration.

Surface Area Terroir	25.57 hectares graves argileuses et sables argileux
Grape Varieties	96 % Merlot 4 % Cabernet Franc
Harvest Date	22nd of September till 14th of October
Ageing	50 % en fûts et 50 % en cuves
Yield	38 hectolitres/ha
Production	63 733 bouteilles

Tasting

The vermilion color presents a beautiful clarity. The nose is fresh and spreads over a palette of red fruits and almonds, pepper and gingerbread crust. The attack on the palate is smooth and fruity and the wine develops with a certain fat. The finish keeps its promise of freshness with fine tannins and an aftertaste still on fresh fruit. A drink that leaves an overall impression of harmony and pleasure.

Château Mazeyres

56, avenue Georges Pompidou 33500 Libourne Tél. : +33 (0) 5 57 51 00 48 Fax : +33 (0) 5 57 25 22 56

http://chateaumazeyres.net