



## LE SEUIL DE MAZEYRES 2016

General Manager: Alain Moueix

Vineyard Manager: Jean-Michel Bernard

Cellar Master : Ludovic Guibert

### Weather Conditions of the vintage

The 2016 vintage is an amazing vintage, marked by contrasts and finally extremely rare. It is characterized by an excessively wet spring followed by a particularly dry summer. It started under favorable conditions with very early budding. This advance was quickly reduced as the weather between March to June was rather cool and very wet. Mildew has become the main fight. 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 21, summer has arrived, hot and especially extremely dry throughout the season. The rain of September 13, needed to relax the vines, has enabled us to think serenely to the harvest.

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<b>Surface area</b>	23,80 hectares
<b>Terroir</b>	gravels and sandy clay
<b>Grape Varieties</b>	65 % Merlot 35 % Cabernet Franc
<b>Harvest date</b>	28th of september to 14th of october
<b>Vineyard Certification</b>	Vin biologique, Agriculture France, FR-BIO-01
<b>Ageing</b>	62 % in oak barrels et 38 % in tanks
<b>Yield</b>	43 hectoliters/ha
<b>Production</b>	53 040 bottles

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### Tasting

Hints of black fruits and flowers.

The attack is supple and suave. The wine has a beautiful energy with a certain freshness. The finish is lively and offers aromas of roasting almonds, with a touch of black fruits and licorice. The wine is already in place and will be appreciated young as well as in the next ten years.

### Château Mazeyres

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