

LE SEUIL DE MAZEYRES 2018

Manager: Alain Moueix

Vineyard Manager: Jean-Michel Bernard

Cellar Master: Ludovic Guibert

Communication: Stéphany Lesaint

Weather Conditions of the Vintage

2018 was a hot year with rainy spring, followed by a dry summer. The fresh and damp winter held back the bud break, too much water in the soil delayed the warming up.

Rainfalls were still very important at springtime, with temperatures higher than average. Unfortunately these weather conditions triggered mildew, leading to a controlled loss of our yield, but still substantial. The summer of 2018 was the warmest since 2003. The veraison was quite early and the ripening happened in perfect conditions, thanks to dry weather and the wide variations in temperature at night. These conditions favoured polyphenol concentration in the grapes with powerful tannins providing a solar personality that didn't need strong extraction. The stake of this vintage was to keep the freshness in the wine.

Surface area 24,43 hectares

Terroir gravels and sandy clays

Grapes varieties 70 % Merlot - 30 % Cabernets Francs

Harvest date September 17th to October 3rd

Vineyard Certification Organic and biodynamic wine

Certifié par FR-BIO-01 Agriculture France Contrôlé Biodyvin par Ecocert France SA

Ageing 30 % in oak barrels and foudres

70 % en tanks and concrete eggs

Yields 25 hectoliters/ha
Production 16151 bottles

Tasting

The color is ruby with shiny glints. The nose is complex, offering a nice range of black fruits and flowers. The attack is supple and silky. The wine presents a beautiful energy underlined by a real freshness. The finish is lively and offers roasted aromas associated with black fruits and licorice. The wine has a real balance and can be enjoyed from now and in the next ten years.

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