



CHÂTEAU MAZEYRES 2011

Run by Alain Moueix
Vineyard manager Jean-Michel Bernard
Cellar master Ludovic Guibert

Weather conditions

After a mild, dry winter, budding was ahead of time (two weeks earlier than usual). Summer quickly took over from spring. The temperatures were above the seasonal average overall, and the weather was dry. Flowering began similarly early and went very smoothly. On 26 and 27 June, the temperature exceeded 40°C, causing burns on some grapes. July and August were gloomy, but the vine cycle retained its head start on growth. The early harvests benefited from particularly good conditions in September.

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| Harvest area | 19.55 hectares |
| Harvest terroir | Clayey gravel and sandy clay |
| Grapes harvested | 80% Merlot 20% Cabernet Franc |
| Harvest dates | 31 August to 23 September |
| Winemaking | See general sheet |
| Maturation | 40% new barrels and 60% that have contained at least one previous wine |
| Yield | 28 hectolitres/ha |
| Production | 49,200 bottles |

Tasting notes

This wine has a beautifully intense garnet red colour. A light touch with a nose that quickly sets the tone. A luscious and unctuous style are combined with hazelnut, raspberry and black cherry aromas. The wine is utterly delicate on the palate. The silkiness from the nose returns, characterised by well-blended tannins that mingle with mocha and dark chocolate notes. This wine has a very charming texture and a beautiful finish.

Château Mazeyres

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