



LE SEUIL DE 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.

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	50% in barrels and 50% in vats
Yield	28 hectolitres/ha
Production	30,000 bottles

Tasting notes

A vibrant red appearance. When opened, the wine offers up mint notes before developing a nose of black fruit and spices such as pepper. On the palate, it boasts supple tannins and a fruity, smoky finish. It is smooth in mid-palate with well-blended tannins and a pleasant chewiness. A juicy, well-balanced wine.

Château Mazeyres

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