



LE SEUIL DE MAZEYRES 2012

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

Weather conditions

The spring was cold and rainy. The vines were late getting going and conditions were difficult for flowering. July was exceptionally cool, but the second half of the month was dry. Warm weather set in during August, with a period of searing heat from the 15th onwards. September was summery and autumn did not appear until the last few days of the month.

Harvest area	21.57 hectares
Harvest terroir	Clayey gravel and sandy clay
Grapes harvested	80% Merlot 20% Cabernet Franc
Harvest dates	17 September to 8 October
Winemaking	See general sheet
Maturation	50% in barrels and 50% in vats
Yield	30 hectolitres/ha
Production	28,100 bottles

Tasting notes

Château Mazeyres's second wine has a vivid colour. Very open and airy on the nose, dominated by forest fruit aromas. Slightly tart in the attack, then revealing huge smoothness with a certain tonic touch. This very vibrant wine has a silky texture, very present fruit, and a subtle, unique touch of smokiness.

Château Mazeyres

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