



LE SEUIL DE MAZEYRES 2013

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

Weather conditions

The winter and early spring were cold with slightly above-average rainfall, slowing the growth cycle. There was significant rain in May and June. The heavy rainfall around flowering (more than 120 mm in a week in some places) resulted in exceptional levels of fruit drop and shot berries. The summer, although late to arrive, was hot and sunny with lots of storm activity in July and early August. The grapes took some time to change colour due to the water content in the soil. The autumn was damp. The harvest had to be brought forward in some plots because the grapes were becoming very sensitive to grey rot as they reached optimum ripeness.

Harvest area	24.61 hectares
Harvest terroir	Clayey gravel and sandy clay
Grapes harvested	76% Merlot 22% Cabernet Franc
Harvest dates	25 September to 15 October
Winemaking	See general sheet
Maturation	50% in barrels and 50% in vats
Yield	13 hectolitres/ha
Production	13,466 bottles

Tasting notes

The wine has a beautifully intense crimson colour. It is open and seductive on the nose with ripe fruit and caramel aromas. Well-rounded on the palate with a velvety texture. This charming medium-density wine is best enjoyed in its vibrant youth.

Château Mazeyres

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