



# CHÂTEAU MAZEYRES 2019

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General Manager: Alain Moueix

Vineyard Manager: Jean-Michel Bernard

Cellar Master: Ludovic Guibert

Communication: Stéphanie Lesaint

## Weather conditions of the vintage

Very favorable conditions for this vintage. After a cold January, temperatures in February and March were very mild. The result was an early budding. Spring was cool and humid, except during the second half of April and June. These spring conditions caused a slowdown in the growth of the vine. From the first day of summer, the change was radical with a hot and dry climate very favorable to the development of the aromatic and phenolic potential of the grapes. Then two heat waves happened in June and July, and a rainy period in early August, which we accompanied with biodynamic preparations and herbal teas. These actions helped to avoid the installation of excessive water stress. Beginning of September remained summer. We made the choice to harvest our Merlots early at a particularly fast ripening rate and to maintain balances in harmony with the refinement of our wines. The result is a rich and harmonious wine with a silky texture. Its elegance makes it one of our best vintages.

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Surface area	24,60 hectares
Terroir	gravels and sandy clay
Grapes varieties	80 % Merlot - 20 % Cabernet Franc
Harvest date	september 12th to october 3rd
Vineyard management	Organic and biodynamics Certified by FR-BIO-01 Agriculture France Contrôlé Bodyvin by Ecocert France SA
Ageing	50 % in barrels 20 % in of concrete egg shape vats 7 hl 20 % in amphores and small vats 10 % in foudres
Yield	36 hectoliters/ha
Production	68 000 bottles

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## Château Mazeyres

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