



Château Mazeyres

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CHÂTEAU MAZEYRES 2021

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Weather conditions of the vintage

2021 begins with a milder winter and much more water than average, in line with 2020. Budding, homogeneous and regular, is early. After a very cold, dry spring, severe frosts on April 7 destroyed 25% of the harvest in Mazeyres.

Then until the end of April, the temperatures are low and the growth slows down. The weather turns to rain in May. The stormy instability between mid-June and mid-July generates mildew pressure that we would have liked not to see again so quickly, and which lasts until the end of veraison. The richness of the skins is however promising.

The Merlot harvest begins on the earliest plots on September 28th. The climatic pangs since budding have eaten away at a fairly large part of the yield but offer very aromatic wines. Knowing how much effort was needed to take care of this harvest till the end, the vineyard reminds us again this year that nature remains the master. 2021, a lesson in humility.

Surface area	23,57 hectares
Terroir	gravels and sandy clay
Grapes varieties	75% Merlot - 22 % Cabernet Franc - 3 % Petit Verdot
Harvest date	28th of september til 15th of october
Vineyard management	Organic and biodynamics wine
Ageing	Certified by FR-BIO-01 Agriculture France Contrôlé Biodivin par Ecocert France SA 38 % in barrels (22 % new oak) 27 % in concrete egg vats of 7 hl 15 % in amphora and small vats 20 % in foudres
Yield	17 hectoliters/ha
Production	32 000 bottles

Tasting

Château Mazeyres 2021 has a deep purple color. The first nose has a fresh profile with notes of dark fruits, mint and sage.

With aeration, black current leaves, Timut pepper and mandarin zests unveil as well as an oriental profile brought by the sage, evoking altogether the characteristic freshness of this vintage.

The attack is soft and the tannins are elegant. The wine evolves with refinement. The finish has a this typical Pomerol distinction. It also unveil the freshness evoked by the nose as well as dark fruits, offering a rich and flavourful wine. This vintage is already extremely pleasant and will be at its peak within 3/5 years. It can be kept up to 20/25 years.