



LE SEUIL DE 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 rather not 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	68% Merlot - 28% Cabernet Franc - 4% Petit-Verdot
Harvest date	from the 28th of September till the 15th of October
Vineyard management	Organic wine & Biodynamic Wine Certified by FR-BIO-01 Agriculture France Contrôlée Biodyvin by Ecocert France SA
Ageing	31% in foudre, 27% in barrels, 26% in concrete egg tanks, 16% in amphoras.
Yield	17 hectoliters/ha
Production	19 500 bottles

Tasting notes:

Notes of small black fruits, blackcurrant leaves, liquorice. The nose opens delicately with notes of black cherries, followed by floral notes. With aeration, we can distinguish notes of black pepper, morello cherries and a touch of cocoa.

In the mouth, the attack is lively, the evolution is supple, the tannins are smooth. There is a lot of freshness in this vintage. The finish is fresh and energetic with a hint of liquorice, a touch of mint and above all a juicy side which gives this wine a real delicacy.

A slight youthful firmness holds the finish, then gives way to refined saline notes.

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