

CHÂTEAU MAZEYRES 2022

Vintage weather conditions

The 2022 vintage, Vintage of all extremes.
The winter was cold in January, but February and March were particularly mild, resulting in early budburst. The frost at the end of March and beginning of April with many days of struggle will cause some damage here and there. The vintage will be exceptionally hot and dry from May. Mid-flowering, rapid and homogeneous, is observed around May 20th. The first wave of heat is particularly early, In mid-June, when the grapes are getting bigger, resulting in low berry size. Two other periods of intense heat will follow in the second half of July, then in early August. During the summer, a period of severe drought sets in, delaying veraison on some plots. On September 1, the very early harvest (almost beating the 2011 record of August 31) began under the sun. The cool nights allow the fruity character of the grapes to be preserved. The small size of the berries and the tannic richness of the skins are markers of the vintage. We were very careful to maintain a balance between the richness and quality of the tannins and the freshness which is now the marker of the wines of Château Mazeyres. If the quality is there with reasonable degrees, a very nice acidity, lush and velvety tanins, the lack of water did not allow us to have the yield promised after flowering.
2022 will be remembered as the year of all excesses and the wines of Château Mazeyres will only be more valuable in our eyes.

Harvest area	25,50 hectares
Harvest terroir	gravels clay and sandy soils
Grape varieties	79% merlot – 18% cabernet franc – 4 % petit verdot
Harvest dates	1 to 19 September
Farming practices	Organic and biodynamics Certified by FR-BIO-01 Agriculture France Contrôlé Biodyvin Certified par FR-BIO-01 Agriculture France Contrôlé Biodyvin byEcocert France SA
Ageing	27% of new barrels, 3% of barrels that have contained one wine, 20% in concrete tanks and concrete egg tanks, 30% of foudres, 20% of amphoras
Yield	18 hectoliters / hectares
Production	38 700 bottles

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