

CHÂTEAU MAZEYRES 2023

Vintage weather conditions

Rewarded vigilance.

Winter was mild with a colder period in february. The accumulated precipitations corresponded to the average. Mid-bud burst occurred around the 30th of March; the frost of the 5th of April led to limited and very localized damages. Flowering began around the 30th of May.

From June, the heat set in, and numerous storms broke out, causing a high mildew risk. The vigilance of our team and our conscientious biodynamic practice allowed us to preserve our yield. From July, dry and hot conditions set in for a long time. The veraison was quite slow and did not allow to eliminate the heterogeneity of development between the plots.

The harvest started under a bright sunshine on the 5th of September; we then decided to harvest “à la carte” to wait for the perfect maturity of each plot. The first juices had impressive balances: a phenological richness along with nice acidity, with a strong identity of each vats that had to be mastered. This beautiful vintage, whose quality was amplified by the Indian summer, allowed us to harvest magnificent grapes with satisfying volumes.

Harvest area	25,50 hectares
Harvest terroir	gravels clay and sandy soils
Grape varieties	86% merlot – 10% cabernet franc – 4 % petit verdot
Harvest dates	5 to 29 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	23% of new barrels, 14% of barrels that have contained one wine, 21% in foudres, 22% in tanks, 11% of concrete eggs, 9% of amphoras
Yield	35 hectoliters / hectares
Production	74 900 bottles

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