

LE SEUIL DE MAZEYRES 2023

Vintage weather conditions

Rewarded vigilance.
The winter, which was slightly warmer than average, had only been colder inFebruary. The accumulated precipitations corresponded to the average. Only
the months of N ovember and March had a surplus of rain. 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. Yet, the phenological stages between the different plots were quite heterogeneous. 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	28 % merlot, 66% cabernet franc, 6% 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	35% of barrels that have contained one wine or more, 21% of foudres, 23% of tanks, 16% of concrete egg tanks, 5% of amphoras
Yield	34,50 hectoliters / hectare
Production	30 916 bottles

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