VIEUX CHÂTEAU MAZERAT

SAINT-ÉMILION GRAND CRU 2016



GRAPES:

65% Merlot 35% Cabernet Franc; 4.15 ha, planted 1947-62

VIEUX CHÂTEAU MAZERAT is our latest purchase, and one that we're really proud to own. In 1996 we bought the vineyard that is LE DÔME from VIEUX CHÂTEAU MAZERAT, so to have the chance to purchase the mother-vineyard twelve years on was a great opportunity. It is for this reason that VIEUX CHÂTEAU MAZERAT's label is the reverse of LE DÔME's – Ying and Yang.

VITICULTURE:

VIEUX CHÂTEAU MAZERAT is surrounded by CHÂTEAU CANON on three sides and by CHÂTEAU ANGELUS on the west. The Vineyard is stuck in the middle of 'Cru Classé' territory and faces CHÂTEAU BEAUSEJOUR DUFFAU LAGAROSSE. The vineyard is a mixture of 35% very old Cabernet Franc vines and 65% Merlot on clay over limestone.

The vineyard yield is held down to 30 hectolitres per hectare, the vines are pruned on the double guyot system. The secondary shoots are removed and two runs of green harvesting completed in order to achieve no more than four bunches of grapes per vine, at mid-véraison. The grapes are handpicked into small trays before transfer to the winery.

VINIFICATION:

On arrival at the winery the grapes are sorted – firstly by bunch and then, after destemming, grape by grape. Only conveyors are used to transport the grapes and the wine is fermented in wooden vats after cold maceration. The wines undergo malolactic fermentation in new French oak, and are barrel-aged in an airconditioned cellar at 14 °C.

ANYTHING UNUSUAL:

David Peppercorn, in his eighties book BORDEAUX, stated that if the then proprietor was to buy some oak barrels there would be no reason why VIEUX CHÂTEAU MAZERAT shouldn't be a CRU CLASSÉ like all of its neighbours. We bought the oak barrels.

97+

"Located just to the east of Angélus and bordering Canon, the 2016 Vieux Château Mazerat is 65% Merlot and 35% Cabernet Franc brought up in 80% new oak. Huge blackcurrant, smoke, and barbecue notes along with some hints of meat, licorice, and spice all emerge from this rich, full-bodied, fleshy, meaty effort. It displays plenty of underlying minerality, some charcoal, and gravelly minerality, building tannins, and a long finish."

JEB DUNNUCK

