



Château Seuil de Mazeyres Pomerol AOC BORDEAUX (FRANCE)

Château Mazeyres, located in the heart of Libourne, is very closely linked to the history of Pomerol, a village that existed during Roman times. In 1992, Alain Moueix, a viticultural engineer and oenologist, was entrusted with the management of Château Mazeyres. Fourth generation of a Libourne family of winegrowers and wine merchants, he brought his skill and expertise derived from this region. From an exceptional terroir within the prestigious appellation of Pomerol, the wines of Château Mazeyres are appreciated on the five continents of the world for their elegance and delicacy.

Grapes: 80% Merlot, 20% Cabernet Franc

Viticulture: 30-year old vines, gravel clay soil with a subsoil of iron-rich clay; harvested by hand

Viniculture: 12 months oak aging

Alcohol: 14% vol.

Appearance: Dark deep ruby with purple glints

Nose: Mint, pepper, black currants

Palate: Blackberries, black currants, pepper, silky tannins and roasted oak.

Food Pairings: Best with red meats or fine cheeses.



Bordeaux Wine Region of France

Bordeaux has a temperate climate with short winters and a high degree of humidity due its proximity to the Atlantic.

The wine region is named after the region's main city, Bordeaux and is divided by the Gironde estuary with the majority of the vineyards located either on its "right" or "left" bank. There are many sub-zones along both banks known for their exceptional quality such as: Margaux, Saint-Julien, Pauillac, Saint-Estephe, Médoc, Saint-Emilion, and Pomerol to name a few. The current permissible red grapes allowed are: Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec and Petite Verdot.

Reds from Pomerol (on the Right Bank) are Merlot heavy and are often described as elegant, earthy and complex with the ability to age for decades in good years from top producers.

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