



Château Grand Mazerolles 2022

AOC Côtes de Bordeaux Blaye, Bordeaux, France

Since 1464 the vineyard of Château Grand Mazerolles has flourished on the terroirs of the right bank of the Gironde. Each vintage is elaborated with the same attention and the same passion.

TERROIR

Gritty and loamy soils.

WINEMAKING

Harvest: At optimal maturity (different depending on the terroir) and systematic sorting of the grapes.

Work in the cellar: Maceration of 3 to 4 weeks depending on the vintage. Extraction by punching and reassembly.

Thermoregulation of the vats for a better control of the extraction and the preservation of the aromas (temperature maintained between 26 and 28 ° C).

AGEING

Maturing: In stainless steel vats with thermal regulation. Few racking and handling of the wine before bottling. The goal is to preserve all the original fruit.

VARIETAL

Merlot 100%

Contains sulphites.

TECHNICAL DATA

Surface area of the vineyard: 15 ha

Age of vines: 25 years old

VISUAL APPEARANCE

This wine has a beautiful intense and deep ruby color.

AT NOSE

The nose is particularly fruity. It exudes aromas of red fruits and cassis, supported by a nice final note of currant.

ON THE PALATE

A round, gourmet wine with soft, smooth tannins expressing an elegant structure.

REVIEWS AND AWARDS



Or
Concours Mondial des Féminales 2023 Or

Decanter

90
Decanter



Gold
Berlin Wine Trophy Gold 2023 Gold





OR
Asia Wine Trophy



OR
Gilbert & Gaillard



Bronze
Concours Bettane & Desseauve Prix plaisir 2023 Bronze

