



CHATEAU LAFOND



Situated 40 kilometers northeast of the city of Bordeaux and just 5 km northwest of Libourne and the prestigious AOCs of Pomerol and Saint Emilion, Château Mazeris is a 350 year old winemaking estate producing right bank-styled Merlot of distinction and great drinkability. Built in 1769, the estate was bequeathed as part of the dowry of Jeanne-Modeste Couvrat to Jean-Baptiste de Cournaud upon their marriage in 1805. Since then, Château Mazeris has produced wine in the hands of 9 successive generations of de Cournauds. Today it is helmed by Patrick de Cournaud and his sons, Jean and Matthieu. There are three labels: Château

Mazeris, Château Lafond (2nd label) and La Part des Anges, which is only made in top vintages.

The Château sits on 19 hectares at the top of the hill in Saint Michel de Fronsac, the very heart of AOC Canon-Fronsac. Its proximity to the confluent waters of both the Dordogne and the Isle Rivers add temperature moderation (cool/cold nights throughout the year). Soil structures are ideal for Merlot production – 12 hectares sit on a south-facing chalk plate slope directly in front of the Dordogne River. There are also 7 ha of calcareous clay soils, one 3.5 ha slope facing east and one facing west. A small portion of the eastern slope is planted to Cabernet Franc, which accounts for a small percentage of the blend of each of the three labels (80% of Mazeris' total production is Merlot.)

Château Mazeris' eponymous first label is crafted of 85% Merlot 15% Cabernet Franc from Chalk soils. Juice sees two pump overs per day during maceration. Selected and indigenous yeast. Wines then go through malolactic fermentation and age in barrique. Minimal filtration and fining. An ideal companion to lamb, wild game, or roast beef.

Château Lafond, their second label, is a blend of 95% Merlot and 5% Cabernet Franc from clay and limestone soils. Vinification processes are the same for both wines, however Lafond is made from younger vines that de Cournaud has deemed unready for the first wine. It is chewy and delicious and perfect for every day drinking.



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