



CHÂTEAU
MANGOT
TODESCHINI
SAINT-ÉMILION GRAND CRU



AN **IRON** FISTIN A **VELVET** GLOVE.

The latest creation - a powerful, richly contrasting wine.

OWNER / WINEGROWER

Famille Todeschini

APPELLATION

Saint Emilion Grand Cru

VINEYARD

Plot selection inside of the 34 hectares of Mangot.
3 grapes varieties from 4 blokes

ALTITUD / TERROIRS

Clay-limestone soils, on the rock
from 45 to 78 meters above sea level

GRAPE VARIETIE

40% Cabernet Franc - 30% Cabernet Sauvignon - 30% Merlot

AGE OF VINEYARD

34 to 58 years

VINETARD DENSITY

5 500 vines per hectare

OUR VINE-GROWING DENSITY

Trough short pruning, prudent debudding, careful trellising, leaf thinning.
We do not use any chemicals: No synthetic insecticides or fungicides, No weed-killer. We alternate grass cover and tillage between rows. We help the vine to develop its natural defenses by applying herbal preparations.
The entire vineyard is run according to the principles of environmentally friendly viticulture under the « Cousinié Method »
In conversion to organic viticulture.

OUR WINEMAKING PHILOSOPHY

Harvest at optimum maturity - Harvesting at full ripeness, micro-plot by micro-plot, in batches of 400 vines. Grape selection on a vibrating, aerodynamic table – Destemming – 100% Vinification in barrels:
Transfer by gravity – Pre-fermentation maceration under cold conditions.
Long, gentle extraction on Oxoline. Running-off by gravity, vertical pressing.
Malolactic fermentation and maturing in new barrels for 16 to 18 months.

BOTTLING AT THE CHATEAU

20 to 22 months after the harvest

AVERAGE PRODUCTION

15 000 to 18 000 bottles