

CHATEAU MANGOT

SAINT-ÉMILION GRAND CRU



GENEROUS & ELEGANT

**Proud representation of the appellation
and the clay-limestone terroir where it was produced.**

OWNER / WINEGROWER

TODESCHINI Family

APPELLATION

Saint Emilion Grand Cru

VINEYARD

34 hectares in a single stretch in St Etienne De Lisse

ALTITUDE / TERROIRS

The vineyard is made up of 4 different types of terroir. 21 plots planted between 45 to 89 m above sea level. The diverse clay-limestone soils offer unique advantages for producing blended wines.

GRAPE VARIETIES

80% Merlot – 15% Cabernet Franc – 5% Cabernet Sauvignon

AGE OF THE VINEYARD

Average of 37 years

VINEYARD DENSITY

5 500 to 6 500 vines per hectare

OUR VINE-GROWING PHILOSOPHY

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, Plot by plot vinification.

Our new cellar in stainless steel vat house combines modernity, excellent hygiene and precise temperature control, for a natural fermentation. Most of grapes are destemmed and crushed. The only intervention consists of extractions undertaken delicately to respect the fruit and the softness of the tannins. We perform a minimalist and generally non-interventionist vinification, limiting oenological additives and minimizing Sulphur dosages (30 to 70mg/l). Aged 13 to 15 months in French-Oak Barrels of 225 liters: 40% New Oak.

BOTTLING AT THE CHATEAU

18 to 20 months after the harvest...

AVERAGE PRODUCTION

90 000 – 110 000 bottles (first wine)