

Cuvée Quintessence
Château
MANGOT
Saint-Emilion Grand Cru



COMPLEXITY MEETS FINESSE

Proud representation of Old vines Merlot
On Clay-Limestone terroir of St Emilion

OWNER / WINEGROWER

Famille Todeschini

APPELLATION

Saint Emilion Grand Cru

VINEYARD

Plot selection of 4 hectares of Old vines
inside the 34 hectares of Mangot in st Etienne De Lisse

ALTITUD / TERROIRS

Clay-limestone soils, on the rocks
From 45 to 78 meters above sea level.

GRAPE VARIETIE

100% Merlot

AGE OF THE VINEYARD

65 years

VINEYARD DENSITY

5 500 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).
Vinification by punching the cap (50%) , and 50% of full vinification in barrel.
Malolactic fermentation and maturing in new barrel for 14 months..

BOTTLING AT THE CHATEAU

18 to 20 months after the harvest

AVERAGE PRODUCTION

15 000 bottles (first vin)