

# TODESCHINI

## DISTIQUE 14

### 2021



2<sup>ND</sup> YEAR OF CONVERSION  
IN BIODYNAMIC AGRICULTURE



#### 100% cabernet franc

This couplet number fourteen is the fourteenth vintage signature of **Karl & Yann**.



#### « DISTIQUE » A COUPLET

A pair of very different lines of poetry, placed next to each other to form a perfect entity. This is how we could define this wine: the expression of a brotherly, sometimes contradictory, duality through this unusual blend of grape varieties, and an atypical use of barrels combined to a too long forgotten amphora aging technique.

#### OWNER / WINE GROWER

Karl and Yann Todeschini

#### APELLATION

Saint Emilion Grand Cru

#### VINEYARD

2-hectare plot selection inside the 34 hectares of Mangot.

#### ALTITUDE / TERROIRS

Clay-limestone soils (calcosols on asteritic limestone),  
from 34 to 89 meters above sea level.

#### GRAPE VARIETIES

100% Cabernet Franc

#### AGE AND DENSITY OF VINEYARD

40 years in average, 6 000 vines per hectare

#### CULTIVATION METHODS

Guyot pruning, tillage and grassing,  
inter-row sowing of blended grains, manure, and compost.  
Cultivation of the vineyard in organic farming.  
We help the vine to develop its natural defenses  
by applying 7 different biodynamic preparations.

#### WINEMAKING PROCESS / AGEING

Harvested by hand at perfect ripeness to keep balance  
and freshness, micro-plot by micro-plot.  
Grape selection on a vibrating, aerodynamic table – Destemming  
Grapes are transferred thanks to gravity flow.  
Cold pre-fermentation maceration and slow extractions.  
Aging: 12 months, 1/3 in new barrels, 1/3 in a cask  
and 1/3 in terracotta amphoras.

#### BOTTLING AT THE CHATEAU

20 to 22 months after the harvest

#### AVERAGE PRODUCTION

10 000 bottles

