

TODESCHINI DISTIQUE 9

2016 VINTAGE

This couplet number **nine** is a precise selection of 40% of CABERNET FRANC, 30% of CABERNET SAUVIGNON and 30% of MERLOT



« 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

APPELLATION

Saint Emilion Grand Cru

VINEYARD

2-hectare plot selection inside the 34 hectares of Mangot.
3 grapes varieties from 5 plots.

ALTITUDE / TERROIRS

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

GRAPE VARIETIES

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

AGE AND DENSITY OF VINEYARD

40 years in average, 6 000 vines per hectare

WINE GROWING

Guyot pruning, tillage and grassing,
inter-row sowing of blended grains, manure, and compost.
The vineyard has been run according
to the principles of organic viticulture since 2009.

OUR WINEMAKING PHILOSOPHY

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.
50% of “vinification intégrale en barriques”, 50% of cap-punching
Cold pre-fermentation maceration and slow extractions.
Aging: 14-16 months, 50% in new barrels and 50% in one-year barrels.

BOTTLING AT THE CHATEAU

20 to 22 months after the harvest

QUANTITIES PRODUCED OF THIS VINTAGE

10 200 bottles / 150 magnums / 10 double-magnums



TODESCHINI DISTIQUE 10

2017 VINTAGE

This couplet number **ten** is a precise selection of
40% of CABERNET FRANC,
50% of MERLOT and 10% of CABERNET SAUVIGNON



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APPELLATION

Saint Emilion Grand Cru

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ALTITUDE / TERROIRS

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

GRAPE VARIETIES

**40% Cabernet Franc - 50% Merlot -
10% Cabernet Sauvignon**

AGE AND DENSITY OF VINEYARD

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WINE GROWING

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and freshness, micro-plot by micro-plot.
Grape selection on a vibrating, aerodynamic table – Destemming
Grapes are transferred thanks to gravity flow.
50% of “vinification intégrale en barriques”, 50% of cap-punching
Cold pre-fermentation maceration and slow extractions.
Aging: 14-16 months, 1/3 in new barrels and 1/3 in one-year barrels
and 1/3 of amphora

BOTTLING AT THE CHATEAU

20 to 22 months after the harvest

QUANTITIES PRODUCED OF THIS VINTAGE

3 600 bottles / 6 double-magnums