

CHATEAU
MANGOT
SAINT-ÉMILION GRAND CRU

2019

**IN CONVERSION TO
ORGANIC FARMING**



FR-BIO-01

OWNER / WINEGROWER

Todeschini Family

APELLATION

Saint Emilion Grand Cru

VINEYARD

37 hectares in a single stretch in Saint-Étienne-de-Lisse

ALTITUD / TERROIRS

Between 34 to 89 meters above sea level
4 different types of terroir : foot of the hill, hillsides, plateau and terraces

SOILS

Limestone plateau (calcosols on asteritic limestone) and clay-limestone hillsides (calcosols on Fronsadais molasses)

GRAPE VARIETIES

75% Merlot – 20% Cabernet Franc – 5% Cabernet Sauvignon

AGE OF THE VINEYARD

40 years

PLANTING DENSITY

5 500 à 6 500 vines per hectar

CULTIVATION METHODS

Guyot pruning, tillage and grassing, inter-row sowing of blended grains, manure and compost, leaf removal.
The entire vineyard has been run according to the principles of environmentally friendly viticulture for more than ten years.
We help the vine to develop its natural defenses by applying herbal preparations..

WINEMAKING PROCESS / AGEING

Harvesting at perfect ripeness, according to the parcels and terroirs areas.
The grapes selection is made on a vibrating and aerodynamic table, followed by the destemming of the grapes and pre-fermentation maceration at very low temperature.
Gentle vinification in temperature-controlled stainless-steel vats for 4 weeks.
Ageing from 13 to 15 months : 30% new barrel, 20% of one wine, 20% of two wine, 20% in amphora, 10% in stainless steel vats.

BOTTLING AT THE CHATEAU

18 to 20 months after the harvest

AVERAGE PRODUCTION

90 000 – 110 000 bouteilles (First wine)

