

CHATEAU MANGOT

SAINT-ÉMILION GRAND CRU

2021



2ND YEAR OF CONVERSION
IN BIODYNAMIC AGRICULTURE



OWNER / WINEGROWER

Todeschini Family

APPELLATION

Saint Emilion Grand Cru

VINEYARD

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

ALTITUDE / 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

42 years

PLANTING DENSITY

5 500 à 6 500 vines per hectare

CULTIVATION METHODS

Guyot pruning, tillage and grassing, inter-row sowing of blended grains, manure and compost, leaf removal.
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

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

65 000 bottles

