



M A N G O T

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T O D E S C H I N I



## **ONE VINEYARD, ONE HISTORY, ONE FAMILY.**

Behind these 60 years of family traditions hides 5 centuries of history.

Since 1556, the **Mangot vineyard** has been listed as a renowned wine-growing estate. With its **first rows** of vines planted in 1561, its recognition at the 1886 **International Wine Competition**, its château designed by **architect Mollo** in 1890 and its white wines which were made famous in 1893.

## **NEW GENERATIONS, NEW AMBITIONS...**



In 1954, **Simone and Jean Petit** gave a new start in the story of **Château Mangot**. Starting from scratch, their ambition led them to Mangot where **they created the vineyard**, hectare by hectare, over the years... Thanks to them, Mangot recovered its **34ha of vines**. They also owned **Château La Brande** in Castillon Côtes de Bordeaux.

In 1989, **Anne-Marie**, Jean and Simone daughter's, and her husband **Jean-Guy Todeschini**, aware of Mangot's potential, embarked on the challenge of **exploring and developing** this gem, which involved **restructuring the vineyard** and **refurbishing the buildings**. Impelled by Jean Guy, with his objective outside view, this was the time of revival. In the same time, Château Mangot owned the appellation **Saint Emilion Grand Cru**.

In 2008, **Karl and Yann**, Anne-Marie and Jean-Guy's sons, joined Mangot and, full of youth and passion, they brought new energy to Mangot. Constantly **searching and challenging**, they push the boundaries of technology to **create new wines**.

**THE CREATION AND DEVELOPMENT OF MANGOT IS BASED ON OUR FAMILY'S SHARED VALUES, A COMBINATION OF ENTHUSIASM, A DEMANDING OUTLOOK, AND AMBITION.**

**ONE FAMILY, ONE PHILOSOPHY.**



Our wines are what happens when a **passionate family** meets a **rich and generous terroir**.

Then there is a team effort that combines **know-how** and an **open-minded** attitude to bring you highly individual "*vins auteur*", always with the same aim: **to give you pleasure and a special thrill!**

**A GREAT WINE IS MADE ABOVE ALL ON THE VINE...**

We practise **ecological viticulture** by conviction, and synthetic products, herbicides and insecticides have no place in it. We are not following a fashion, it is simply self-evident to us, a personal intuition that it is the best way. Benefiting from **ISO 14001** (SME Bordeaux) certification, what we want is to **reduce our environmental impact** to the very minimum: to protect our soil, our landscape, our groundwater, our biodiversity - and people.

We use rational low-input techniques when working the soil in order to **respect its structure**. The addition of organic fertilisers, such as manure and compost, coupled with planting legumes and cereals, encourages **natural biological activity in the soil**. This ecosystem is the basis of a living, healthy soil, our soil.

Throughout the vegetation cycle, after observation and analysis, **foliar preparations** (trace elements, plant extracts, silica...) are applied in "homoeopathic" doses to maintain the **nutritional balance of the plant**, stimulate its **natural defences** and increase its **immunity** accordingly. This enables us to minimise phytosanitary inputs, however natural they may be, copper for example...

This **ecological approach** (begun in 1997 and accentuated since 2008) requires rigour and precision; it reduces yields, but rewards us year after year with **grapes with a genuine identity** that are characteristic of their terroir.



## **A VINIFICATION PROCESS THAT RESPECTS THE RAW MATERIALS...**

The "gardening" job we do enables us to **vinify with minimal intervention**, as naturally as possible, with no need for biotechnology or tricks of the trade. What counts here is a rigorous approach every step of the way: hygiene and a well-kept cellar all year round are indispensable **to ensure consistent quality and expression** in our wines.

**Native yeast** and a very limited amount of sulphites, used wisely and appropriately (30 to 50ml/L of total SO<sub>2</sub>, or just half the quantity authorised for organic wines) allow our wines **to reveal all the typical character of the terroir**. It is not a question of doing nothing, but of gently **guiding them** as and when necessary so that they live up to their potential: **pure, precise, expressive wines** of consistent quality and, above all, that we would like to drink! After more than a year maturing in **tanks and/or barrels**, we age our wines in the bottle for 5 to 7 years depending on the cuvee, so that they go on sale when they are their very best... A grape grown on a **healthy vine** in **living soil**, vinified with **respect** bodes well for a sincere, expressive wine...



## **WINES MADE BY PEOPLE FOR PEOPLE...**

In the interests of **transparency** and if they are to be fully appreciated, our wines need to meet people. We therefore take the time to present them ourselves, **at the Château** and at various wine fairs, but above all you can meet them at **our Partners'** in ideal surroundings (no cold, soulless shelves...): at wine merchants, in wine bars and restaurants, all of whom are aware of the work that goes into making the wines and who are as **passionate** as we are about authentic, well-made wines. They will be able to tell you the story of our wines and, we feel sure, put across our **deep convictions**.

No doubt about it, our wines are the fruit of the commitment of our family, the **Todeschinis**. But however deep our convictions, which require **hard, precise work** in the vineyards, we cannot do it alone. It is thanks to **our staff**, who share the same vision of the winegrower's job that we are able to rise to the challenge. Our team is mainly **young, always dynamic** and **willing to put time** and all their energy into making our wines, at every stage from pruning the vines through to vinification. So we would like to say a **big thank** you to Dominique, Julien, Benoit, Dimitri, Jordan, Antoine, Kévin, Alexandre, Simon and Axel for their **commitment** and the **passion** they put into their work at our side every day.

**From Man to Nature, from Wine to People... an effort well worth it.**

## TWO VINEYARDS, TWO TERROIRS.



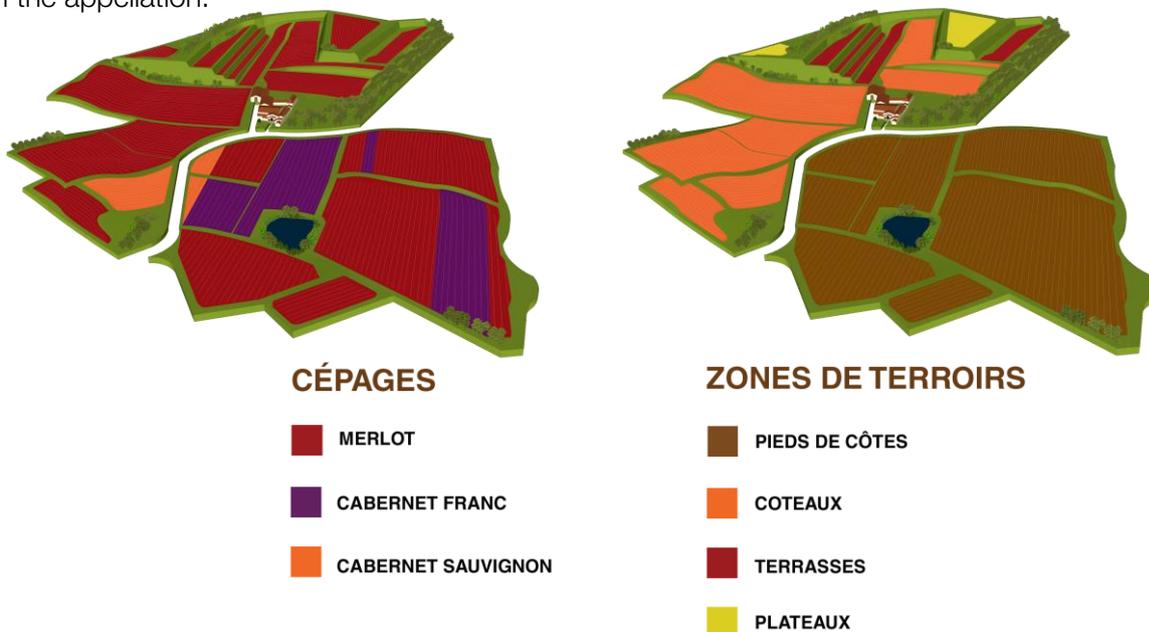
### CHÂTEAU MANGOT

Situated to the east of the **Saint-Emilion appellation**, within the boundaries of Saint Étienne de Lisse, Château Mangot consists of **37 hectares in a single stretch**, of which 34 hectares are planted with vines.

With numerous **ecological compensation areas** (hedges, woods, embankments, grassy strips, etc.) making up 15% of the surface area, **biodiversity** is a real boon for the Mangot terroir, or rather its terroirs...

Facing due south, the Mangot combe or cirque offers **4 zones of terroirs**: foot of the slopes, slopes, terraces and plateaux.

These different terroirs include **21 separate plots** at altitudes varying between 35 and 86 metres, the highest point in the appellation.



From a geological point of view, **asteriated limestone** lies over a bed of **limestone molasses** (soft rock), with outcrops on the slopes (15% slope) around the **limestone plateaux**. This greater limestone presence gives the Mangot wines **density and fullness** whilst retaining **freshness, tightness** and **minerality**.

This diversity of clay-limestone terroirs is what makes for **interesting final blends**, providing **consistency in quality**, whilst preserving the **identity of the terroir** and the typical character of the vintages.



## CHÂTEAU LA BRANDE

Situated in Belvès de Castillon, within the **Castillon Côtes de Bordeaux appellation**, 6 kilometres to the east of Mangot, Château La Brande has **21 hectares in a single stretch**, including 16 hectares of vines.

A rugged, hilly vineyard, in a **wild bucolic** setting among woods and forest.



### CÉPAGES

- MERLOT
- CABERNET FRANC
- CABERNET SAUVIGNON
- PETIT VERDOT

### ZONES DE TERROIRS

- PIEDS DE CÔTES
- COTEAUX

With **44 metres of variation in altitude**, between 34 and 78m, the vineyard is on a **clay-limestone** hillside facing due south with good slopes (up to 17%).

This geography facilitates **natural drainage** and offers **optimum sun exposure** for the entire vineyard. It consists of **10 plots** with **different soil** and **climate conditions**: warm at the hilltops, dry and well-ventilated at the foot of cooler hills.

Unlike Mangot, **clay** predominates here over the limestone and contains veins of flint. This terroir gives the wine more **roundness** and **charm**, allowing us to make **succulent wines**.



# MANGOT

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TODESCHINI

## ONE FAMILY, SIX CRUS.

### M de MANGOT

« The result of work on the vines and a vinification process worthy of a great white! »

80% Merlot,

Direct pressing, vinification in stainless steel tanks and in barrels of 400 and 500 Liters.  
A rosé full of freshness, elegance and purity, which is reflected in its packaging

### LE MARMOT de La Brande

«Sulphur-free, fruit in all its glory... »

50% Merlot, 50 Cabernet-Franc,

Natural vinification in stainless steel tanks. Goes on sale 6 months after the harvest,  
has a youthful fire that is freely expressed... Pure pleasure in a bottle...

### Château LA BRANDE

« Expressive and succulent all at once, this wine stands out for its generous fruitiness... »

70% Merlot, 20% Cabernet-Franc, 10% Cabernet-Sauvignon.

Vinification in temperature-regulated stainless steel tanks.

We do everything we can to accompany the fine raw materials we have from the La Brande terroirs, respecting the fruit, to produce a wine that is fruity, crisp and intense...

### Château MANGOT

« Generous and elegant, proudly representative of the clay-limestone  
Saint Emilion terroirs... »

80% Merlot, 10% Cabernet-Franc, 10% Cabernet-Sauvignon,

Vinification in temperature-regulated stainless steel tanks.

The aim of such rigour and precision is to offer you, once in the bottle, a deep,  
expressive, racy and intense wine that is nevertheless fresh and full of elegance...

### QUINTESSENCE, Ch. Mangot

« When complexity meets finesse... »

100% Merlot,

Plot selection, vinification with manual cap punching.

Quintessence, as its name suggests, is a complex, intense, meaty wine, but also  
equally refined and subtle, very often recognised for its floral or even liquorice notes...

### TODESCHINI, Ch. Mangot

« A wine rich in contrasts... both on paper and in the glass. »

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

Vinification Intégrale in barrels.

A deep colour, a powerful, intense nose, mingling black fruits, spices and a hint of  
violet... An ample, fleshy mouth, with a good concentration, quickly replaced by  
generous fruit, fresh and sweet... A wine of paradoxes...





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