



M A N G O T

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) and **High Environmental Value level 3** certification, what we want to **reduce our environmental impact** to the very minimum: to protect our soil, our landscape, our groundwater, our biodiversity - and people. This commitment is strengthened by a **transition to AB**, to formalize our practice begun more than 10 years ago.

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 SO₂, 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, Jordan, Kévin 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.



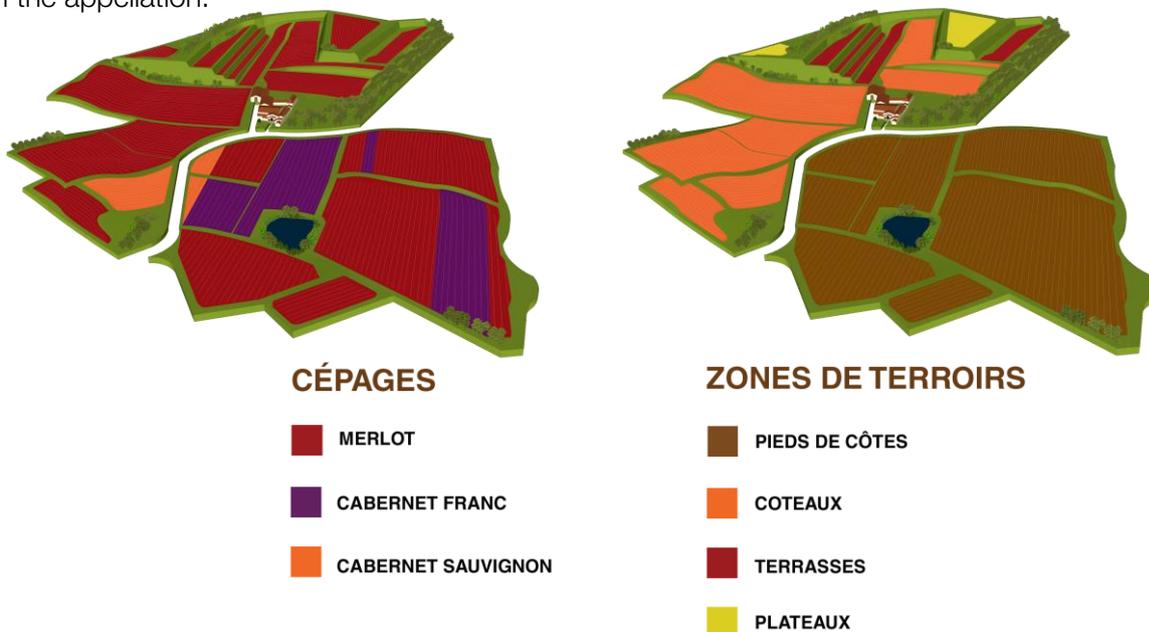
CHÂTEAU MANGOT

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 **65 metres of variation in altitude**, between 15 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

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, 20% Cabernet-Franc

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

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...

L'AUTRE Mangot

« From clay to clay... »

60% Merlot, 40% Cabernet-Franc,

A pleasure wine resulting from a selection of 2 plots.

A winemaking process with native yeast, without added sulfur neither any other products...

An aging of 6 month in amphoras and jars for preserve the fruit purity...

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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