

M de MANGOT

« Blanc » 2020

We really like white wines and have always wanted to produce our very own...

In 2009, this desire gave birth to our M...Rosé, or should we rather say our "Blanc de Noir": a Rosé made more like a white than a red wine !

We decided to attempt this journey with one of our fellow winemakers who share our passion. We were seduced by a 0,85 hectare-plot that was planted in 2010 on the clayey soils of Castillon, 2 km north from Château La Brande...

Our desire to create something new was fulfilled by this plot planted with 3 very non-traditional Bordelaise varieties, but with a high potential:

Chardonnay, a variety from Burgundy

Colombard, a variety from the South-West of France

Roussanne, a variety from the Rhône Valley

...Just over 1 100 vine bushes of each...

Our white wine is consequently classified as a VIN DE FRANCE.

Each grape variety was carefully picked when perfectly ripe .

In 2020 :

40% **Chardonnay**, picked on the 3rd of September,

30% **Roussanne**, picked on the 7th of September,

30% **Colombard**, picked on the 16th of September.

3 grape varieties, 2 wine-making processes :

In order to get the best from the **Chardonnay** and **Roussanne** varieties, they are both vinified in a concrete egg-shaped tank. Thanks to its shape, the tank creates a circular flow and makes it easier to preserve the lees that give the wine a rich and smooth mouth.

On the other hand, the **Colombard** variety is vinified in a stainless-steel tank to preserve its aromatic profile and its nice natural acidity.

It allows us to use a wine-making process as natural as possible, without adding any sulfur, from the grape-pressing to the end of the aging process, in order to develop as many aromas as possible and to work with **twice less sulfur** as allowed in organic viticulture.



Production limited to 3 000 bottles & 120 magnums