

CHÂTEAU MANGOT

GRAND CRU CLASSÉ
SAINT-ÉMILION GRAND CRU

PRIMEURS 2022



3RD YEARS OF
CONVERSION
IN BIODYNAMIC
AGRICULTURE

OWNER / WINEGROWER

Todeschini Family since 1950

APPELLATION

Saint Emilion Grand Cru Classé

VINEYARD

37 hectares in a single stretch, 30 in production

ALTITUDE

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

SOILS

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

ASSEMBLAGE

65% Merlot, 30% Cabernet Franc, 5% Cabernet Sauvignon

AGE OF THE VINEYARD

43 years

VINEYARD DENSITY

6 000 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 4
different biodynamic preparations.
Phytotherapy.

WINEMAKING / AGEING

Manual harvest : Merlots from 6 to 19 Sept.
Cabernet Franc and Cabernet Sauvignon from 26 Sept. to 3 Oct.
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 :
25% new barrel / 15% of one wine / 15% of two wine / 15% in amphora,
10% in stainless steel vats / 5% casks

BOTTLING AT THE CHATEAU

24 months after the harvest

AVERAGE PRODUCTION

115 000 bottles

ESTIMATED DEGREES

14,5 %

TECHNICAL SHEET



CHÂTEAU MANGOT 2023

✦ SAINT - ÉMILION GRAND CRU CLASSÉ ✦

65 %

Merlot

30 %

Cabernet
Franc

5 %

Cabernet
Sauvignon

VINEYARD

35 hectares in a single stretch:

30 hectares of vines, 5 hectares set aside for biodiversity

Altitude: 37 to 89 meters

South-facing terroirs: foot of the hill, hillsides, plateau and terraces

Average age of our plots: 43 years

SOIL TYPE

Limestone plateau : calcosols on asteritic limestone, grey and green marl

Clay-limestone hillsides : calcosols on Fronsadais molasses

CULTIVATION METHODS

Certified organic and biodynamic agriculture

Natural grassing, inter-row sowing of blended grains
and inter-row legumes

Biodynamic preparations and phytotherapy.



MANUAL HARVEST

Harvesting at perfect ripeness, according to the parcels

Merlots : from 11 to 22 September

Cabernet Franc and Cabernet Sauvignon : from 27 Sept. to 5 October

WINEMAKING

Pre-fermentation maceration at very low temperature

Gentle vinification in temperature-controlled stainless-steel vats for 35 days.

AGEING

From 13 to 15 months,

25 %

New
barrel

30 %

Barrel of
one wine

20 %

Barrel of
two wines

15 %

Amphora

10 %

Casks

14,5% VOL.

| 90 000 bottles

| PH 3,45



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FAMILLE TODESCHINI