



# Château MANGOT

SAINT-ÉMILION GRAND CRU

Located in the commune of St. Etienne-de-Lisse, Château Mangot is situated on a superb hillside limestone outcropping, the same limestone configurations that geologically underwrite Saint-Émilion's most celebrated properties. Estate owners Jean-Guy and Anne-Marie Todeschini emphasize extraordinary vineyard care, low yields, exacting winemaking standards, and an enthusiasm for innovation to produce some very well-made, truly interesting right bank Bordeaux.

The 28-hectare vineyard is planted with vines averaging 40 years of age, primarily Merlot with some Cabernet Sauvignon and Cabernet Franc. Grapes are vinified by variety, parcel, and terroir in a strategy that allows for greatest control of results. Wines vary in barrique ageing from 12 to 16 months. These bottlings are the obvious results of meticulous and precise attention in the vineyards and cuverie.

As we all know, there's always room in the market for well-priced St. Emilion, but quality is not always as meaningful as the simple function between appellation and price. The three Château Mangot cuvées are St-Émilion Grand Cru bottlings well worth seeking out even within the larger context of "red Bordeaux," and clients who specifically appreciate right bank wines will respond quite enthusiastically to the quality of these wines.

## **CHÂT MANGOT** *Saint Émilion Grand Cru*

Excellent organically-farmed St-Émilion Grand Cru: Merlot (85%) with smaller amounts of Cabernet Franc and Cabernet Sauvignon aged 14 months in oak barrels, 40% new. Soils are mostly clay and limestone.

*2010: immediately flattering nose of warm plums and other ripe fruits, spices, and wood; bright, fruit-driven, fleshy palate; long in the mouth with fine tannins; splendid St-Émilion at an exceptionally reasonable price*

## **CHÂT MANGOT "CUVÉE QUINTESSENCE"**

100% Merlot meticulously nurtured on vines averaging 40 years, harvested at optimum maturity. Fermented to maximize extraction of aroma, color and fine tannins. The 3–4 week maceration is carefully temp-controlled to maintain freshness and complexity. Malolactic and 14-16 months in new French oak barrels from six different cooperages enhances elegance and complexity.

*2009: offers profound depth of fruit balanced with sound acidity, and an already approachable structure; dominated by black/purple fruit components like blackberry and plum — a fascinating red Bordeaux experience; Cuvée Quintessence will continue to develop positively in cellar for 15 years*

## **CHÂT MANGOT "TODESCHINI"**

In 2008 Yann and Carl Todeschini launched Cuvée Todeschini as a tiny production tête de cuvée created from the finest lots of 3 grape varieties harvested from 4 parcels of differing soils: 40% Cabernet Franc grown on vines planted to iron and clay soils that bring out complex, velvety, and violet characteristics; 30% Merlot from 80m altitude hillside terraces, late-harvested to contribute depth; and 30% Cabernet Sauvignon from old vines for structure, palate clarity, a consistent hint of black currants, and firm, cellar-appropriate tannins.

*2010: generally owing to its high percentage of Cabernets, this finely-structured, intensely-flavored, regally-scented Bordeaux is atypical for St-Émilion. Combining the power of the Cabernets with the finesse and generosity of Merlot, Cuvée Todeschini is a unique and thrilling expression of this celebrated appellation*

*Thank you for your time and for your interest in Connoisseur wines.*