

**WHERE**  
FRANCE

**WHAT**  
RED

**WHEN**  
SPÉCIAL



## CHATEAU MANGOT 'TODESCHINI' ST. EMILION GRAND CRU

When superlatives need to exist without actually uttering a superlative - that'd be gauche.



**WINEMAKER** Jean Philippe Fort

**REGION** Bordeaux

**GRAPE VARIETY** Cabernet Franc, Cabernet Sauvignon, Merlot

**SOIL** Clay & limestone over rocks

**PRODUCTION** 6,000 bottles



### CONCEPTUAL DOPPELGÄNGER

Sometimes it's easier to represent something by what it's not. Like many objects of great value in the world, it can be hard to explain to a lay person why this thing costs X dollars. The intrinsic value and knowledge used to make the thing is worth far more than the thing itself, which is relatively expensive anyway. In the case of

centuries old vineyard output in a bottle, this is especially true. The opposite of this quiet excellence would have to be posing with your Ferrari and pet lion. This wine is exactly not this - in fact it's the opposite.

### VITI/VINI

34 hectares and 21 blocks at an altitude of 45 to 89 meters. The range in altitude reflects a varied terroir (the flats, hillside, terrace and plateau), each imparting its own character to the blend. Organically farmed following the Cousinié Method. No synthetic insecticides, herbicides or fungicides. They alternate grass cover and tillage between rows and help the vine develop natural defenses by applying herbal preparations. 5500 to 6500 vines per hectare. Hand-harvest at optimum maturity, micro-plot by micro-plot. De-stemmed. Cold soak. All gravity fed. No additives and minimal sulphur. 100% vinification in barrel. Maturation 16-18 months in new French oak barrels. This wine was first made in 2008 in order to do the opposite of classic St. Emilion and have Cabernet grapes dominate the blend. It was a rare opportunity to reveal the power of grapes grown on limestone dominant soils. The goal is iron hand in a velvet glove!

### PRODUCER

Since 1556, the Mangot vineyard has been listed as a renowned wine-growing estate. For the Todeschini family, now on its third generation, the most important factor continues to be the health of the soil and vines. The family aims to produce wines that express their own identity. Though the style remains loyal to the typicity of this traditional area, the wines display their own unique character, which is derived from the distinctiveness of their site. Totally organic in their philosophy and approach, all efforts are carried out with maximum respect for the environment. This practice in the vineyard allows for minimal intervention in the cellar. Karl and Yann, the youngest generation, are bringing a new energy to the estate, constantly searching and challenging the boundaries to produce the most expressive wines possible.

