



**WHERE**  
FRANCE

**WHAT**  
RED

**WHEN**  
WHEN YOU NEED A LITTLE  
REINTERPRETATION.

## CHATEAU MANGOT L' AUTRE

Looking back to move forward.

**WINEMAKER** Karl & Yann Todeschini

**REGION** Bordeaux, St. Emilion

**GRAPE VARIETY** Merlot & Cabernet Franc

**SOIL** Clay & Limestone

**AGE OF VINES** 1976-1980

**PRODUCTION** 600 cases



### CONCEPTUAL DOPPELGÄNGER

Too much reverence for the old masters can stifle innovation and creativity. This is why we love the art of Filipino graphic designer Eisen Bernardo. Bernardo takes modern images (album covers, magazine covers, corporate logos, etc.) and makes collages by placing them over classical paintings. In doing so he creates "a strange dichotomy of the present as the past, and the past as the future." This my friends, is what "L'Autre" is. The Todeschini brothers have thrown away the manual on how to make traditional Bordeaux and instead approach it with a fresh mind. The past is not completely forgotten... it just isn't allowed to get in the way.

### VITI/VINI

The fruit for this special cuvee comes from just two individual plots. Organically farmed following the Cousinié Method for over 10 years. 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. The fruit was all hand harvested at optimal maturity. Fermentation began naturally with only the native yeast. No sulfur was used at any point in the process and no other additives or manipulations were used. The wine was then aged in clay amphora for 6 months which helps preserve the purity of the fruit.

This is a very rare and unique process combining very old and very new approaches to winemaking. It is exciting to see something different being undertaken in Bordeaux. "From clay to clay."

### 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.

**communal brands**



CLASSIC WINE FOR MODERN PEOPLE