

CHATEAU MANGOT 2024

✦ SAINT - ÉMILION GRAND CRU CLASSÉ ✦

64 % 34 % 2 %

Merlot

Cabernet
Franc

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: 45 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.



MANUEL HARVES

Harvesting at perfect ripeness, according to the parcels

Merlots : from 25 September to 3 October

Cabernet Franc et Cabernet Sauvignon : from 4 to 8 October

WINE MAKING

Pre-fermentation maceration at very low temperature

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

AGEING

From 13 to 15 month,

25%

New
barrel

20 %

Barrel of
one wine

25 %

Barrel of two
wines

15%

Amphora

10 %

Casks

5 %

Inox vat

13,4% VOL.
Estimated

110 000 bottles

PH 3,45



FT

FAMILLE TODESCHINI