

## Château Mangot Saint-Émilion Grand Cru 2019



### Description:

Château Mangot is a family-owned estate situated in the eastern part of Saint-Émilion, encompassing 37 hectares of diverse clay-limestone soils. Managed by the Todeschini family, the vineyard comprises 21 distinct plots, each contributing to the complexity of the wine. The 2019 vintage is a blend of Merlot, Cabernet Franc, and Cabernet Sauvignon, vinified in temperature-controlled stainless steel tanks and aged for 13 to 15 months in a combination of new and used French oak barrels, amphorae, and stainless steel vats.

### Tasting Notes:

Deep ruby in colour, this wine offers aromas of ripe plum, bramble fruit, and subtle herbal notes. On the palate, it is plush and full-bodied, with flavours of dark berries, fine tannins, and well-integrated oak. Fresh acidity provides balance, leading to a long and elegant finish.

### Allergens:

Contains sulphites.

### Dish Pairing:

- Roast lamb with rosemary
- Beef Wellington
- Mature cheddar cheese
- Wild mushroom risotto

### Talking Point:

Château Mangot is run by the dynamic Todeschini brothers, who are part of a new wave of Bordeaux producers shaking up tradition. They have embraced agroforestry, cover crops, and even dry farming to enhance biodiversity and vine resilience. In the cellar, they experiment with amphorae and minimal sulphur additions—techniques more often seen in natural wine circles—while maintaining the precision of a Grand Cru Saint-Émilion. This progressive spirit makes Mangot one of the most exciting estates in the Right Bank today.