Château Mangot 2018 CSPC# 847779 750mlx12

CSPC# 847779	750mlx12	14.5% alc./vol.	
Grape Variety	85% Merlot, 15% Cabernet Franc, 5% Cabernet Sauvignon		
Appellation	St. Emilion		
Classification	Grand Cru Classé		
Website	https://www.chateaumangot.fr/en/		
Sustainability	Conversion to Organic		
General Info			
	-	6. However, the modern era for Chateau Mangot starts	
	in 1976 when the vineyard was purchased by Jean Guy Todeschini. The estate is still		
	owned by a member of the Todeschini family today.		
		i owned a smaller, neighboring estate, Chateau de Lisse.	
		combined, giving Chateau Mangot a much larger	
	vineyard.		
		historic point of of view as the vineyards were originally	
	-	e previous century. Today, Chateau Mangot is managed	
	by Karl Todeschini and Yann		
	-	ue east in Saint Emilion and is perhaps the last vineyard	
Winemakers		ching the Cotes de Castillon appellation.	
	Jean-Luc Thunevin consults 2018 Saint Emilion was not an easy vintage for producers. The winter months were		
Vintage		the wettest in history. Depending on where you located	
		al 6 months of the year, between 550 mm to 600 mm	
	-	soils. This is more than the normal amount of rain the	
	region experiences in a year!		
		off violent attacks of mildew, which struck fast and	
	-	as saved by the hottest, driest, sunniest vintage	
		any rain fell from July to harvest.	
	-	m, sunny, and dry conditions. On average, production	
		vineyards. Conditions were so good between late	
		; vignerons were able to pick at their chosen level of	
	-	ace from mid September to mid October.	
Vineyards	The 35-hectare vineyard of C	hateau Mangot is planted to 85% Merlot, 10% Cabernet	
	Franc and 5% Cabernet Sauv	gnon. The vineyard has a terroir of clay and limestone	
	soils. The vineyard is divided	into 21 separate parcels, based on a combination of soil	
	types and exposures.		
	Single and double guyot pru	ning, tillage and grassing, inter-row cereal sowing,	
	organic soil-enricher, disbud	ding, green harvesting, leaf thinning. Vineyard	
		ticulture according to the Méthode Cousinié. NO use of	
	herbicides, fungicides, or pes	ticides for more than 10 years. In conversion to Organic	
	Agriculture. Todeschini famil	y also owns Chateau La Brande in the Cotes de Castillon	
	appellation.		
	-	rerage about 40 years of age. However, some of their	
	•	n 60 years old. They have good neighbors. Located in the	
		t Etienne De Lisse sector of St. Emilion. They are not far	
	_	eau de Pressac, Chateau Fleur Cardinale and	
	Valandraud.		
Harvest	Harvest at maturity, by parce	el zone -	



Lanigan & Edwards



Vinification/	Selective sorting on vibrating and aerodynamic table - destemming - cold pre-		
Maturation	fermentation maceration. Gentle vinification in temperature-controlled stainless-		
	steel vats for 4 weeks. Maturing from 13 to 15 months in 225 litre French oak barrels		
	(40% new).		
	To produce the wine of Chateau Mangot, vinification takes place in stainless steel		
	tanks. Malolactic fermentation takes place in French oak barrels. The wine is then		
	aged in various percentages of new, French oak that ranges from 40%, and goes up		
	to 100% for their top cuvees for between 12 to 16 months before bottling.		
Tasting Notes	The new gem of the appellation, the favourite of international critics!		
	Located east of the Saint-Emilion appellation, in the municipality of Saint Etienne de		
	Lisse, Château Mangot has 37 hectares in a single parcel, of which 34 hectares are		
	vineyards. Facing south, the Mangot valley or "circus" has 4 terroir areas: foothills,		
	hillsides, terraces, and plateaus. From a geological point of view, fossil-rich limestone		
	rests on a foundation of chalky molasse (soft rock), which emerges on the slopes		
	(15% gradient) around the limestone plateaus. This increased presence of limestone		
	gives the Mangot wine density and wealth while preserving freshness, minerality and		
	tension. Mangot has a nice bouquet of ripe black cherry and raspberry, with spice,		
	vanilla, and toast. The palate is medium bodied with soft tannins and good well-		
	balanced acidity. This gives a smooth, attractive feeling with judicious use of the		
Companya (alt	barrel that lengthens the finish. Simply stunning value for money!		
Serve with	Chateau Mangot is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The		
	cool, almost cellar temperature gives the wine more freshness and lift.		
	Chateau Mangot is best paired with all types of classic meat dishes, veal, pork, beef,		
	lamb, duck, game, roast chicken, roasted, braised, and grilled dishes. Chateau		
	Mangot is also good when matched with Asian dishes, rich fish courses like tuna,		
	mushrooms, and pasta		
Production	6,500 cases made.		
Cellaring	Drink now-2035		
Scores/Awards	89 points - James Molesworth, Wine Spectator - Web Only 2021		
	93-95 points - Lisa Perrotti-Brown, Wine Advocate - April 2019		
	92 points - James Suckling, JamesSuckling.com - March 2021		
	91-92 points - James Suckling, JamesSuckling.com - April 2019		
	93 points - Jeff Leve, thewinecellarinsider.com - March 2021		
	91-93 points - Jeff Leve, thewinecellarinsider.com - April 2019		
	92 points - Neal Martin, Vinous - March 2021		
	89-91 points - Antonio Galloni, Vinous - May 2019		
	91 points - Jeb Dunnuck MW - March 2021		
	91-93 points - Jeb Dunnuck MW - April 2019		
	88 points - Jean Marc Quarin (score only) - March 2019		
	15 points - Vinum Wine Magazine (score only) - June 2019		
Reviews	"A focused, retrained style. Offers a mix of red currant and red cherry fruit lined with light cedar, flora and savory		
	hints. Nice fine-grained finish. Merlot, Cabernet Franc and Cabernet Sauvignon. Drink now through 2027. 6,500		
	cases made."		

- JM, Wine Spectator

"Blended of 85% Merlot, 15% Cabernet Franc and 5% Cabernet Sauvignon, the deep garnet-purple colored 2018 Mangot is a little closed to begin, unfurling to show off bright blackberry, crushed blueberries and warm plums scents plus notions of lilacs and cedar. Full-bodied and laden with layers of pure, vibrant black and blue fruits, it has a firm, rounded tannin texture and long, refreshing finish." - LPB, Wine Advocate

"A tight, linear red with blackberry and black-olive aromas and flavors. Medium body. Firm and chewy. Try after 2023."

- JS, JamesSuckling.com

Reviews "This is refined and linear with dark berries, chocolate and hints of dark tea. Medium body. Firm tannins. Spicy finish"

- JS, JamesSuckling.com

"Rich, plush and polished, with silky tannins, layers of chocolate covered cherries, licorice and earth on the nose and palate. There is good concentration of flavor along with freshness in the lengthy, silky finish. The wine is aged in a combination of new, French oak and clay amphora." JL, thewinecellarinsider.com

"Black cherry liqueur, smoke and floral aromas lead to a silky, soft, fresh, clean wine focusing on the ripeness and purity in the fruit. This is an innovative, tidy style of wine, which in part comes from their move to a different way of aging -- both new, French oak and clay amphora." JL, thewinecellarinsider.com

"The 2018 Mangot takes a few minutes to find its groove, eventually offering attractive blackberry and briary aromas; pencil box scents emerge with time, courtesy of the Cabernets. The palate is medium-bodied and has firmed up since I tasted it from barrel, that prenatal pliancy replaced by more backbone and grip. The oak here is well used and there is commendable sustain on the finish, though I think this will close up for a period before reopening."

- NM, Vinous

"The 2018 Mangot is dark, pliant and wonderfully expressive. Freshly cut flowers, mint and a range of red/purplish berry fruit flavors give the Mangot a bit more energy and brightness than has been the case in the past. The move towards a less extracted style is evident. There is an element of greenness in the tannin that still needs to be addressed, but things seem to be moving in a positive direction here." - AG, Vinous

"Coming from a beautiful vineyard on the eastern side of Saint-Emilion, the 2018 Château Mangot has a pretty, floral style that carries lots of red and blue fruits as well as notes of cedary herbs, forest floor, spring flowers, and a touch of chalky minerality. With medium-bodied richness and fine, elegant tannins, this complex, nuanced, balanced 2018 shines for its purity of fruit and overall harmony more than overt power and richness. It's beautifully done. Give bottles 3-4 years and enjoy over the following decade." - JD, JebDunnuk.com

"The 2018 Château Mangot comes from a vineyard on the eastern side of Saint-Émilion and offers a fruitforward, medium to full-bodied style that carries plenty of blue fruits, some green, herbal notes, moderate tannins, and terrific purity. It should easily be an outstanding wine. Tasted twice" - JD, JebDunnuk.com

