Château Mangot, AOP Saint-Émilion Grand Cru 2020

FGI0962020

Château Mangot

— Bordeaux, France

A plush and appealing, classic Saint-à €°milion Grand Cru from this progressive Chteau.

Production

The grapes - predominantly Merlot with some Cabernet Franc and Cabernet Sauvignon - are cultivated on a selection of different soil types and aspects, from clay-limestone hillsides to a limestone plateau, at 35-90 m altitude. Average age of the vines is 40 years - and the vineyard is maintained according to environmental principles. At harvest time the grapes are selected, de-stemmed and undergo a cold pre-fermentation maceration before gentle vinification in temperature-controlled stainless steel tanks for 4 weeks. The wine is then aged for 13-15 months in barrels of diffferent ages - with 10% remaining in stainless steel. The wine is then blended and bottled, 18-20 months following the harvest.

Tasting note

Complex aromas of bramble fruit with herbal notes and a touch of spice. The palate is plush with ripe plum and berry characters, fine tannins, well-integrated oak, and fresh acidity giving balance on the long and elegant finish.

Food Match

Drink with lamb or beef, or keep it simple with rich tomato-based pasta dishes.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Saint-Émilion Grand Cru

Winemaker:
Karl Todeschini

Grape Varieties:
Merlot 80%, Cabernet Franc 15%, Cabernet Sauvignon 5%

Suitable for:
No