



Since 1628

CASTLE MANCEDRE *AOC Pessac-Léognan Rouge*

HISTORY	The vines of Château Mancèdre, completely destroyed by frost during the winter of 1956, remained abandoned for almost 40 years; The grandparents of the current owner, Jean Trocard, being too elderly to attempt the replanting of their property. In 1994, Jean Trocard decided to take on this immense task. It meant starting from scratch but he felt up to the challenge. His ambition? To be the best of the non classed properties in the appellation
AREA	12,90 hectares
GRAPE VARIETIES	60% Cabernet sauvignon, 40% Merlo
TERROIR	Château Mancèdre's 12.90 hectares of vines are situated in the east of the appellation of Pessac-Léognan. The vineyard thrives on its terroir of gravel soils and sub-soils, Pyrenean in origin, which bestow both intensity and finesse to the wines. The vines benefit from stable levels of hydration which, in conjunction with the gravel soils that naturally control the alimentation in nutrients, result in grapes that are perfectly ripe with concentrated flavours. The red varieties are grown in three parcels : a hill-top plot of north-facing gravel soils situated beside the cellar and vines of Château Fieuzal; a parcel of gravels on east-west oriented slopes beside Château Malartic-Lagravière and finally, an island of gravel soils next to Domaine de Chevalier.
PLANTING DENSITY	7400 vines/ha
AGE OF VINES	24 years
HARVEST AND VINIFICATION	All vines are picked and sorted by hand. The entirety of the harvest is then destemmed and manually sorted again. Individual parcel management allows us to preserve the homogeneity and character of each distinct lot. The choice and size of tank is decided by the number of parcels vinified per lot. Malolactic fermentation occurs in tank in order to better preserve the primary fruit aromas.
AGING	12 to 15 months in French oak barrels (25% new oak barrels, 50% one-year barrels, 25% two-year barrels).
AVERAGE PRODUCTION	54000 bottles
ABV	13% vol.
TASTING NOTE	Deep red colour. The nose is marked by a complex bouquet of black fruits, raspberries and blackberries with hints of spice and menthol. The palate is elegant and concentrated, with the same aromas following through from the nose. The tannins are ample, but elegant, endowing the wine with a capacity for long aging
SERVICE TEMPERATURE	16°C to 18°C (61°F/65°F)

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