



## CHÂTEAU MANCEDRE PESSAC LEOGNAN

For some 40 years, the vines of Mancèdre totally destroyed by the terrible frosts of the winter of 1956, were left entirely abandoned. The grandparents of the present owner, Jean Trocard were too old to undertake the replanting of their vineyard.

In 1994 Jean Trocard decided to take up the challenge. The task was overwhelming: literally everything had to be rebuilt. His determined will show the way: to create a chateau wine in order to produce a new wine from this terroir, to pursue a family history built on 15 generations of growers and to see the land brought back to life and not surrendered to real estate developers.



**GRAPE VARIETY:** 60% Cabernet Sauvignon, 40% Merlot

**LOCATION:** Pessac-Leognan

**SOIL:** Gravels

**WINEMAKING:** Fermentation with indigenous yeasts to exalt the characteristics of the terroir and a long maceration and fermentation of about six weeks in cement vats.

**AGEING IN BARREL:** 18 months

**COLOR:** Intense color, bright purple

**NOSE:** Ripe fruity and spicy

**MOUTH:** Rich and structured with a silky young tannin

**SERVICE:** Between 16 & 18°C

**FOOD PARING:** Red meat, poultry and cheese

**AWARDS:** 87 points Wine Spectator

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