



MAGALI · THIBAUT
DECOSTER

CHÂTEAU
Roc de Candale

Saint-Émilion Grand Cru

TECHNICAL SHEET

2013

| | |
|---------------------------------|---|
| APELLATION | Saint-Emilion Grand Cru |
| SURFACE AREA | 5.5 ha |
| LOCATION | Pied de côte / Côte |
| SUN EXPOSURE | South-Facing |
| SOIL | Clay and Limestone |
| VINE DENSITY | 5 500 vines/ha |
| AVERAGE AGE OF THE VINES | 40 years |
| CULTURE PRACTICE | Reasoned with ploughing/plowing |
| PRUNING | Guyot mixte |
| BLEND | Merlot: 90% Cabernet Franc: 10% |
| ALCOHOL | 13.5 % |
| HARVEST PERIOD | From October 10th to 16th, 2013 |
| HARVEST | By hand, in small crates |
| AVERAGE YIELD | 30 hl/ha |
| VINIFICATION | Soaking Pigeages (punching down the cap) Malolactic fermentation in barrels |
| FERMENTATION | 30 days |
| VATS | Wooden (40/50hl) |
| AGEING | 12 months in barrels |
| BARRELING | November 2013 |
| BOTTLING | May 11th, 2015 |
| PRODUCTION | 19200 bottles |
| OENOLOGIST CONSULTANT | Stéphane Derenoncourt |





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2014

| | |
|---------------------------------|---|
| APELLATION | Saint-Emilion Grand Cru |
| SURFACE AREA | 4 ha |
| LOCATION | Pied de côte / Côte |
| SUN EXPOSURE | South-Facing |
| SOIL | Clay and Limestone |
| VINE DENSITY | 5500 vines/ha |
| AVERAGE AGE OF THE VINES | 40 years |
| CULTURE PRACTICE | Reasoned with ploughing/plowing |
| PRUNING | Guyot mixte |
| BLEND | Merlot: 90% Cabernet Franc: 10% |
| ALCOHOL | 13.5 % |
| HARVEST PERIOD | From October 3rd to 12th, 2014 |
| HARVEST | By hand, in small crates |
| AVERAGE YIELD | 25 hl/ha |
| VINIFICATION | Soaking Pigeages (punching down the cap) Malolactic fermentation in barrels |
| FERMENTATION | 30 days |
| VATS | Wooden (40/50hl) |
| AGEING | 12 months in barrels |
| BARRELING | November 2014 |
| BOTTLING | September 13th, 2016 |
| PRODUCTION | 23000 bottles |
| OENOLOGIST CONSULTANT | Stéphane Derenoncourt |





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Saint-Émilion Grand Cru

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2015

| | |
|---------------------------------|---|
| APELLATION | Saint-Emilion Grand Cru |
| SURFACE AREA | 5 ha |
| LOCATION | Pied de côte / Côte |
| SUN EXPOSURE | South-Facing |
| SOIL | Clay and Limestone |
| VINE DENSITY | 5500 vines/ha |
| AVERAGE AGE OF THE VINES | 40 years |
| CULTURE PRACTICE | Reasoned with ploughing/plowing |
| PRUNING | Guyot mixte |
| BLEND | Merlot: 90% Cabernet Franc: 10% |
| ALCOHOL | 13.9 % |
| HARVEST PERIOD | From September 26th to October 14th, 2015 |
| HARVEST | By hand, in small crates |
| AVERAGE YIELD | 30 hl/ha |
| VINIFICATION | Soaking Pigeages (punching down the cap) Malolactic fermentation in barrels |
| FERMENTATION | 30 days |
| VATS | Wooden (40/50hl) |
| AGEING | 12 months in barrels |
| BARRELING | January 2016 |
| BOTTLING | September 4th, 2017 |
| PRODUCTION | 24000 bottles |
| OENOLOGIST CONSULTANT | Stéphane Derenoncourt |





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2016

| | |
|---------------------------------|---|
| APELLATION | Saint-Emilion Grand Cru |
| SURFACE AREA | 4 ha |
| LOCATION | Pied de côte / Côte |
| SUN EXPOSURE | South-Facing |
| SOIL | Clay and Limestone |
| VINE DENSITY | 5 500 to 7 800 vines/ha |
| AVERAGE AGE OF THE VINES | 40 years |
| CULTURE PRACTICE | Reasoned with ploughing/plowing |
| PRUNING | Guyot mixte |
| BLEND | Merlot: 92% Cabernet Franc: 8% |
| ALCOHOL | 14.5 % |
| HARVEST PERIOD | From October 8th to 21st, 2016 |
| HARVEST | By hand, in small crates |
| AVERAGE YIELD | 30 hl/ha |
| VINIFICATION | Soaking Pigeages (punching down the cap) Malolactic fermentation in barrels |
| FERMENTATION | 30 days |
| VATS | Wooden (40/50hl) |
| AGEING | 12 months in barrels |
| BARRELING | January 2017 |
| BOTTLING | August 24th, 2018 |
| PRODUCTION | 23196 bottles |
| OENOLOGIST CONSULTANT | Stéphane Derenoncourt |





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Saint-Émilion Grand Cru

TECHNICAL SHEET

2017

| | |
|---------------------------------|---|
| APELLATION | Saint-Emilion Grand Cru |
| SURFACE AREA | 8 ha |
| LOCATION | Pied de côte / Côte |
| SUN EXPOSURE | South-Facing |
| SOIL | Clay and Limestone |
| VINE DENSITY | 5 500 to 7 800 vines/ha |
| AVERAGE AGE OF THE VINES | 40 years |
| CULTURE PRACTICE | Reasoned with ploughing/plowing |
| PRUNING | Guyot mixte |
| BLEND | Merlot: 95% Cabernet Franc: 5% |
| ALCOHOL | 14.7 % |
| HARVEST PERIOD | September 28th, 2017 |
| HARVEST | By hand, in small crates |
| AVERAGE YIELD | 19 hl/ha |
| VINIFICATION | Soaking Remontage (punching down of the cap) |
| FERMENTATION | 30 days |
| VATS | Wooden (40/50hl) |
| AGEING | Staves for 12 months |
| BARRELING | December 2017 |
| BOTTLING | September, 3rd, 2019 |
| PRODUCTION | 17300 bottles |





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2018

| | |
|---------------------------------|------------------------------------|
| APELLATION | Saint-Emilion Grand Cru |
| SURFACE AREA | 8 ha |
| LOCATION | Pied de côte / Côte |
| SUN EXPOSURE | South-Facing |
| SOIL | Clay and Limestone |
| VINE DENSITY | 5 500 to 7 800 vines/ha |
| AVERAGE AGE OF THE VINES | 40 years |
| CULTURE PRACTICE | Reasoned with ploughing/plowing |
| PRUNING | Guyot mixte |
| BLEND | Merlot: 95% Cabernet Franc: 5% |
| ALCOHOL | 14.5 % |
| HARVEST PERIOD | From October 01st to 02nd, 2018 |
| HARVEST | By hand, in small crates |
| AVERAGE YIELD | 40 hl/ha |
| VINIFICATION | Soaking Remontages Delestage |
| FERMENTATION | 30 days |
| VATS | Concrete |
| AGEING | Staves for 12 months |
| BARRELING | December 2018 |
| BOTTLING | August 18th, 2020 |
| PRODUCTION | 26880 bottles |





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2019

| | |
|---------------------------------|--|
| APELLATION | Saint-Emilion Grand Cru |
| SURFACE AREA | 8 ha |
| LOCATION | Pied de côte / Côte |
| SUN EXPOSURE | South-Facing |
| SOIL | Clay and Limestone |
| VINE DENSITY | 5 500 to 7 800 vines/ha |
| AVERAGE AGE OF THE VINES | 40 years |
| CULTURE PRACTICE | High Environmental Value Level 3 |
| PRUNING | Guyot mixte |
| BLEND | Merlot: 95% Cabernet Franc: 5% |
| ALCOHOL | 14 % |
| HARVEST PERIOD | From October 05th to 06th 2019 |
| HARVEST | By hand, in small crates |
| AVERAGE YIELD | 36 hl/ha |
| VINIFICATION | Soaking Pigeage (Punching down of the cap) Delestage |
| FERMENTATION | 25 days |
| VATS | Concrete |
| AGEING | 12 months |
| BARRELING | December 2019 |
| BOTTLING | August 31st, 2021 |
| PRODUCTION | 9000 bottles |





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2020

| | |
|---------------------------------|---|
| APELLATION | Saint-Emilion Grand Cru |
| SURFACE AREA | 8 ha |
| LOCATION | Pied de côte / Côte |
| SUN EXPOSURE | South-Facing |
| SOIL | Clay and Limestone |
| VINE DENSITY | 5 500 to 7 800 vines/ha |
| AVERAGE AGE OF THE VINES | 40 years |
| CULTURE PRACTICE | High Environmental Value Level 3 |
| PRUNING | Guyot mixte |
| BLEND | Merlot: 95% Cabernet Franc: 5% |
| ALCOHOL | 14 % |
| HARVEST PERIOD | From September 26th to 29th 2020 |
| HARVEST | By hand, in small crates |
| AVERAGE YIELD | 37 hl/ha |
| VINIFICATION | Soaking Remontages (Punching down of the cap) Delestage |
| FERMENTATION | 25 days |
| VATS | Concrete |
| AGEING | 12 months |
| BARRELING | February 2021 |
| BOTTLING | September 6th, 2022 |
| PRODUCTION | 37346 bottles |





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2021

| | |
|---------------------------------|-----------------------------------|
| APELLATION | Saint-Emilion Grand Cru |
| SURFACE AREA | 7 ha |
| LOCATION | Pied de côte / Côte |
| SUN EXPOSURE | South-Facing |
| SOIL | Clay and Limestone |
| VINE DENSITY | 5 500 to 7 800 vines/ha |
| AVERAGE AGE OF THE VINES | 40 years |
| CULTURE PRACTICE | High Environmental Value Level 3 |
| PRUNING | Guyot mixte |
| BLEND | Merlot: 95% Cabernet Franc: 5% |
| ALCOHOL | 13.5 % |
| HARVEST PERIOD | From October 02nd to 06th 2021 |
| HARVEST | By hand |
| AVERAGE YIELD | 26 hl/ha |
| VINIFICATION | Soaking Delestage |
| FERMENTATION | 20 days |
| VATS | Concrete |
| AGEING | 12 months |
| BARRELING | February 2022 |
| BOTTLING | September 2023 |
| PRODUCTION | 22000 bottles |
| OENOLOGIST CONSULTANT | Stéphane Derenoncourt |



SAINT-ÉMILION

MAGALI · THIBAUT
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CHÂTEAU Roc de Candale

Saint-Émilion Grand Cru

TECHNICAL SHEET

2022

| | |
|---------------------------------|--|
| APELLATION | Saint-Emilion Grand Cru |
| SURFACE AREA | 8 ha |
| LOCATION | Pied de côte / Côte |
| SUN EXPOSURE | South-Facing |
| SOIL | Clay and Limestone |
| VINE DENSITY | 5 500 to 7800 vines/ha |
| AVERAGE AGE OF THE VINES | 40 years |
| CULTURE PRACTICE | High Environmental Value Level 3 |
| PRUNING | Guyot mixte |
| BLEND | Merlot: 90% Cabernet Franc: 10% |
| ALCOHOL | 14 % |
| HARVEST PERIOD | From September 19th to 20th, 2022 |
| HARVEST | Mechanical |
| AVERAGE YIELD | 38 hl/ha |
| VINIFICATION | Soaking Pigeages (punching down the cap) Délestage |
| FERMENTATION | 20 days |
| VATS | Concrete |
| AGEING | 12 months |
| BOTTLING | September 2024 |
| PRODUCTION | 31000 bottles |

