



MAGALI · THIBAUT  
DECOSTER

# Clos des Jacobins

Grand Cru Classé

## TECHNICAL SHEET

2008

<b>APELLATION</b>	Saint-Emilion Grand Cru - Grand Cru Classé
<b>SURFACE AREA</b>	8,5 ha
<b>LOCATION</b>	Pied de côte
<b>SUN EXPOSURE</b>	South-Facing
<b>SOIL</b>	Limestone rock, Clay and Limestone scree
<b>VINE DENSITY</b>	6 500 to 8 500 vines/ha
<b>AVERAGE AGE OF THE VINES</b>	30 ans
<b>CULTURE PRACTICES</b>	Reasoned with ploughing/plowing and grassing
<b>PRUNING</b>	Guyot cut with de-budding
<b>BLEND</b>	Merlot: 80% Cabernet Franc: 18% Cabernet Sauvignon: 2%
<b>ALCOHOL</b>	13,5 %
<b>HARVEST PERIOD</b>	From October 3rd to 22nd, 2008
<b>HARVEST</b>	By hand, in small crates, several sortings
<b>AVERAGE YIELD</b>	17 hl/ha
<b>VINIFICATION</b>	Soaking from cold to 32°C Pigeages (punching down the cap) Malolactic fermentation in new wood barrels
<b>FERMENTATION</b>	29 days
<b>VATS</b>	Wooden (60hl)
<b>AGEING</b>	18 months - 90% new oak
<b>BOTTLEING</b>	April 26th, 2010
<b>PRODUCTION</b>	18 000 bottles
<b>ENOLOGIST CONSULTANT</b>	Hubert de Bouard de Laforest

