



MAGALI · THIBAUT  
DECOSTER

# Château La Commanderie

Grand Cru Classé

## TECHNICAL SHEET

2020

<b>APPELLATION</b>	Saint-Emilion Grand Cru - Grand Cru Classé
<b>SURFACE AREA</b>	3.7 ha
<b>LOCATION</b>	Saint-Emilion Plateau
<b>SUN EXPOSURE</b>	South-Facing
<b>SOIL</b>	Gravel, ferruginous sand and clay
<b>VINE DENSITY</b>	6500 vines/ha
<b>AVERAGE AGE OF THE VINES</b>	35 years
<b>CULTURAL PRACTICE</b>	High Environmental Value Level 3
<b>PRUNING</b>	Guyot cut with de-budding
<b>BLEND</b>	Merlot: 75% Cabernet Franc: 25%
<b>ALCOHOL</b>	14.5 %
<b>HARVEST PERIOD</b>	From September 17th to 28th, 2020
<b>HARVEST</b>	By hand, in small crates, several sortings
<b>AVERAGE YIELD</b>	30 hl/ha
<b>VINIFICATION</b>	Soaking from cold to 32°C Malolactic fermentation in 50% wood barrels, 50% vats
<b>FERMENTATION</b>	30 days
<b>VATS</b>	Concrete (80hl)
<b>AGEING</b>	16 months - 30% new oak
<b>BOTTLING</b>	April 27th, 2022
<b>PRODUCTION</b>	17121 bottles
<b>OENOLOGIST CONSULTANT</b>	Hubert de Bouard de Laforest

