



MAGALI · THIBAUT
DECOSTER

Château La Commanderie

Grand Cru Classé

TECHNICAL SHEET

2021

APELLATION	Saint-Emilion Grand Cru - Grand Cru Classé
SURFACE AREA	3.7 ha
LOCATION	Saint-Emilion Plateau
SUN EXPOSURE	South-Facing
SOIL	Gravel, ferruginous sand and clay
VINE DENSITY	6500 vines/ha
AVERAGE AGE OF THE VINES	35 years
CULTURAL PRACTICE	High Environmental Value Level 3
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 75% Cabernet Franc: 25%
ALCOHOL	13.5 %
HARVEST PERIOD	From October 06th to 07th, 2021
HARVEST	By hand, in small crates, several sortings
AVERAGE YIELD	15 hl/ha
VINIFICATION	Soaking from cold to 32°C Malolactic fermentation in 50% wood barrels, 50% vats
FERMENTATION	20 days
VATS	Concrete (80hl)
AGEING	16 months - 40% new oak
BOTTLING	May 5th, 2023
PRODUCTION	8000 bottles
OENOLOGIST CONSULTANT	Hubert de Bouard de Laforest

