



MAGALI · THIBAUT  
DECOSTER

# Château La Commanderie

Grand Cru Classé

## TECHNICAL SHEET

2022

<b>APPELLATION</b>	Saint-Emilion Grand Cru - Grand Cru Classé
<b>SURFACE AREA</b>	4 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>	7000 vines/ha
<b>AVERAGE AGE OF THE VINES</b>	30 years
<b>CULTURAL PRACTICE</b>	High Environmental Value Level 3
<b>PRUNING</b>	Guyot cut with de-budding
<b>BLEND</b>	Merlot: 67% Cabernet Franc: 33%
<b>ALCOHOL</b>	15 %
<b>HARVEST PERIOD</b>	From September 15th to 19th, 2022
<b>HARVEST</b>	By hand, in small crates, several sortings
<b>AVERAGE YIELD</b>	32 hl/ha
<b>VINIFICATION</b>	Soaking from cold to 32°C Malolactic fermentation in 50% wood barrels, 50% vats
<b>FERMENTATION</b>	25 days
<b>VATS</b>	Concrete (80hl)
<b>AGEING</b>	12 months - 50% new oak
<b>BOTTLING</b>	May 2024
<b>PRODUCTION</b>	16000 bottles
<b>OENOLOGIST CONSULTANT</b>	Hubert de Bouard de Laforest

