



MAGALI · THIBAUT
DECOSTER

Château La Commanderie

Grand Cru Classé

TECHNICAL SHEET

2023

APPELLATION	Saint-Emilion Grand Cru - Grand Cru Classé
SURFACE AREA	4.5 ha
LOCATION	Saint-Emilion Plateau
SUN EXPOSURE	South-Facing
SOIL	Gravel, ferruginous sand and clay
VINE DENSITY	6500 to 8500 vines/ha
AVERAGE AGE OF THE VINES	35 years
CULTURAL PRACTICE	In conversion to Organic Farming
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 75% Cabernet Franc: 25%
ALCOHOL	15 %
HARVEST PERIOD	From September 11th to 26th, 2023
HARVEST	By hand, in small crates, several sortings
AVERAGE YIELD	45 hl/ha
VINIFICATION	Maceration 12 to 32°C Remontages, delestages Malolactic fermentation 50% new barrels, 50% concrete tanks
FERMENTATION	25 days
VATS	Concrete (80hl)
AGEING	13 months - 50% new oak
BOTTLING	April 2025
PRODUCTION	24000 bottles
OENOLOGIST CONSULTANT	Hubert de Bouard de Laforest

