



MAGALI · THIBAUT
DECOSTER

CHÂTEAU DE
CAN DALE
Saint-Émilion Grand Cru

TECHNICAL SHEET

2021

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| APPELLATION | Saint-Emilion Grand Cru |
| SURFACE AREA | 6 ha |
| LOCATION | Pied de côte / Côte |
| SUN EXPOSURE | South-Facing |
| SOIL | Clay and Limestone |
| VINE DENSITY | 5500 to 7800 vines/ha |
| AVERAGE AGE OF THE VINES | 40 years |
| CULTURAL PRACTICE | High Environmental Value Level 3 |
| PRUNING | Guyot double |
| BLEND | Merlot: 75% Cabernet Franc: 25% |
| ALCOHOL | 13.5 % |
| HARVEST PERIOD | From October 01st to 12th, 2021 |
| HARVEST | By hand, in small crates and vibrants buckets |
| AVERAGE YIELD | 20 hl/ha |
| VINIFICATION | Soaking Pigeages (punching down the cap) Malolactic fermentation in wood barrels and wood vats |
| FERMENTATION | 25 days |
| VATS | Wooden (40/50hl) |
| AGEING | 12 months - 30% new oak |
| BARRELING | January 2021 |
| BOTTLING | June 2023 |
| PRODUCTION | 13000 bottles |
| OENOLOGIST CONSULTANT | Derenoncourt Consultant |

