



MAGALI · THIBAUT  
DECOSTER

CHÂTEAU DE  
**CANDALE**  
Saint-Émilion Grand Cru

TECHNICAL SHEET

2022

<b>APPELLATION</b>	Saint-Emilion Grand Cru
<b>SURFACE AREA</b>	5 ha
<b>LOCATION</b>	Pied de côte / Côte
<b>SUN EXPOSURE</b>	South-Facing
<b>SOIL</b>	Clay and Limestone
<b>VINE DENSITY</b>	5500 to 7800 vines/ha
<b>AVERAGE AGE OF THE VINES</b>	30 years
<b>CULTURAL PRACTICE</b>	High Environmental Value Level 3
<b>PRUNING</b>	Guyot double
<b>BLEND</b>	Merlot: 75% Cabernet Franc: 25%
<b>ALCOHOL</b>	15 %
<b>HARVEST PERIOD</b>	From September 13th to 22nd, 2022
<b>HARVEST</b>	By hand, in small crates and vibrants buckets
<b>AVERAGE YIELD</b>	30 hl/ha
<b>VINIFICATION</b>	Soaking Pigeages (punching down the cap) Malolactic fermentation in wood barrels and wood vats
<b>FERMENTATION</b>	25 days
<b>VATS</b>	Wooden (40/50hl) / Inox
<b>AGEING</b>	12 months - 30% new oak
<b>BARRELING</b>	December 2022
<b>BOTTLING</b>	March 2024
<b>PRODUCTION</b>	12000 bottles
<b>OENOLOGIST CONSULTANT</b>	Derenoncourt Consultant

