



MAGALI · THIBAUT
DECOSTER

CHÂTEAU DE
CANDALE
Saint-Émilion Grand Cru

TECHNICAL SHEET

2023

APPELLATION	Saint-Emilion Grand Cru
SURFACE AREA	6 ha
LOCATION	Pied de côte / Côte
SUN EXPOSURE	South-Facing
SOIL	Clay and Limestone
VINE DENSITY	6000 to 7800 vines/ha
AVERAGE AGE OF THE VINES	30 years
CULTURAL PRACTICE	In conversion to Organic Farming
PRUNING	Guyot double
BLEND	Merlot: 75% Cabernet Franc: 25%
ALCOHOL	15 %
HARVEST PERIOD	September 19th to 28th, 2023
HARVEST	By hand, in small crates, manual sortings
AVERAGE YIELD	30 hl/ha
VINIFICATION	Maceration 12 to 32°C Pigeages - Delestages Malolactic fermentation in barrels and wood tanks
FERMENTATION	25 days
VATS	Wooden (40/50hl) / Inox
AGEING	12 months - 30% new oak
BARRELING	December 2022
BOTTLING	April 2024
PRODUCTION	20 000 bottles
OENOLOGIST CONSULTANT	Derenoncourt Consultant

