



MAGALI · THIBAUT  
DECOSTER

# Clos des Jacobins

Grand Cru Classé

## TECHNICAL SHEET

2021

<b>APPELLATION</b>	Saint-Emilion Grand Cru - Grand Cru Classé
<b>SURFACE AREA</b>	8.3 ha
<b>LOCATION</b>	Pied de côte
<b>SUN EXPOSURE</b>	South-Facing
<b>SOIL</b>	Limestone rock, Clay and Limestone scree
<b>VINE DENSITY</b>	6500 to 8500 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: 80% Cabernet Franc: 18% Cabernet Sauvignon: 2%
<b>ALCOHOL</b>	13.5 %
<b>HARVEST PERIOD</b>	From September 30th to October 9th, 2021
<b>HARVEST</b>	By hand, in small crates, several sortings
<b>AVERAGE YIELD</b>	32 hl/ha
<b>VINIFICATION</b>	Soaking 12 to 32°C Pigeages (punching down the cap) Malolactic fermentation in new wood barrels
<b>FERMENTATION</b>	20 days
<b>VATS</b>	Wooden (60hl)
<b>AGEING</b>	18 months - 60% new oak
<b>BARRELING</b>	January 2021
<b>BOTTLING</b>	May 4th, 2023
<b>PRODUCTION</b>	16 000 bottles
<b>OENOLOGIST CONSULTANT</b>	Hubert de Bouard de Laforest

