

SAINT-ÉMILION

MAGALI · THIBAUT
DECOSTER

Château La Commanderie

Grand Cru Classé

TECHNICAL SHEET

2016

APELLATION	Saint-Emilion Grand Cru - Grand Cru Classé
SURFACE AREA	3.7 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	40 years
CULTURE PRACTICE	Reasoned and grassing
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 75% Cabernet Franc: 25%
ALCOHOL	13.5 %
HARVEST PERIOD	From October 04th to 20th, 2016
HARVEST	By hand, in small crates, several sortings
AVERAGE YIELD	45 hl/ha
VINIFICATION	Soaking from cold to 32°C Malolactic fermentation in 50% wood barrels, 50% vats
FERMENTATION	29 days
VATS	Concrete (80hl)
AGEING	16 months - 50% new oak
BOTTLING	May 18th, 2018
PRODUCTION	17000 bottles
OENOLOGIST CONSULTANT	Hubert de Bouard de Laforest

