

SAINT-ÉMILION

MAGALI · THIBAUT
DECOSTER

Château La Commanderie

Grand Cru Classé

TECHNICAL SHEET

2017

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| APELLATION | Saint-Emilion Grand Cru - Grand Cru Classé |
| SURFACE AREA | 3 ha |
| LOCATION | Saint-Emilion Plateau |
| SUN EXPOSURE | South-Facing |
| SOIL | Gravel, ferruginous sand and clay |
| VINE DENSITY | 6500 vines/ha |
| AVERAGE AGE OF THE VINES | 35 years |
| CULTURE PRACTICE | Reasoned and grassing |
| PRUNING | Guyot cut with de-budding |
| BLEND | Merlot: 67% Cabernet Franc: 33% |
| ALCOHOL | 13 % |
| HARVEST PERIOD | September 29th, 2017 |
| HARVEST | By hand, in small crates, several sortings |
| AVERAGE YIELD | 7 hl/ha |
| VINIFICATION | Soaking Malolactic fermentation in 50% wood barrels, 50% vats |
| FERMENTATION | 25 days |
| VATS | Concrete (80hl) |
| AGEING | 12 months - 50% new oak |
| BOTTLING | May 23th and 24th, 2019 |
| PRODUCTION | 2500 bottles |
| OENOLOGIST CONSULTANT | Hubert de Bouard de Laforest |

