MAGALI . THIBAUT
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Château La Commanderie

Grand Cru Classé

TECHNICAL SHEET

2018

APPELLATION	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 vines/ha
AVERAGE AGE OF THE VINES	35 years
CULTURE PRACTICE	Reasoned and grassing
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 75%
	Cabernet Franc: 25%
ALCOHOL	14 %
HARVEST PERIOD	From September 20th to October 09th, 2018
HARVEST	By hand, in small crates, several sortings
AVERAGE YIELD	31 hl/ha
VINIFICATION	Soaking
	Malolactic fermentation in 50% wood barrels, 50% vats
FERMENTATION	30 days
VATS	Concrete (80hl)
AGEING	16 months - 30% new oak
BOTTLING	May 26th, 2020
PRODUCTION	13688 bottles
OENOLOGIST CONSULTANT	Hubert de Bouard de Laforest

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