

SAINT-ÉMILION

MAGALI · THIBAUT
DECOSTER

Château La Commanderie

Grand Cru Classé

TECHNICAL SHEET

2019

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 vines/ha
AVERAGE AGE OF THE VINES	35 years
CULTURE PRACTICE	High Environmental Value Level 3
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 75% Cabernet Franc: 25%
ALCOHOL	14.5 %
HARVEST PERIOD	From September 24th to October 05th 2019
HARVEST	By hand, in small crates, several sortings
AVERAGE YIELD	33 hl/ha
VINIFICATION	Soaking Malolactic fermentation in 25% wood barrels, 75% vats
FERMENTATION	25 days
VATS	Concrete (80hl)
AGEING	16 months - 30% new oak
BOTTLING	Avril 21st, 2021
PRODUCTION	16000 bottles
OENOLOGIST CONSULTANT	Hubert de Bouard de Laforest

