

SAINT-ÉMILION

MAGALI · THIBAUT
DECOSTER

CHÂTEAU Roc de Candale

Saint-Émilion Grand Cru

TECHNICAL SHEET

2017

APELLATION	Saint-Emilion Grand Cru
SURFACE AREA	8 ha
LOCATION	Pied de côte / Côte
SUN EXPOSURE	South-Facing
SOIL	Clay and Limestone
VINE DENSITY	5 500 to 7 800 vines/ha
AVERAGE AGE OF THE VINES	40 years
CULTURE PRACTICE	Reasoned with ploughing/plowing
PRUNING	Guyot mixte
BLEND	Merlot: 95% Cabernet Franc: 5%
ALCOHOL	14.7 %
HARVEST PERIOD	September 28th, 2017
HARVEST	By hand, in small crates
AVERAGE YIELD	19 hl/ha
VINIFICATION	Soaking Remontage (punching down of the cap)
FERMENTATION	30 days
VATS	Wooden (40/50hl)
AGEING	Staves for 12 months
BARRELING	December 2017
BOTTLING	September, 3rd, 2019
PRODUCTION	17300 bottles

