

SAINT-ÉMILION

MAGALI · THIBAUT
DECOSTER

Clos des Jacobins

Grand Cru Classé

TECHNICAL SHEET

2010

APELLATION	Saint-Emilion Grand Cru - Grand Cru Classé
SURFACE AREA	8.5 ha
LOCATION	Pied de côte
SUN EXPOSURE	South-Facing
SOIL	Limestone rock, Clay and Limestone scree
VINE DENSITY	6 500 to 8 500 vines/ha
AVERAGE AGE OF THE VINES	30 years
CULTURE PRACTICE	Reasoned with ploughing/plowing and grassing
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 80% Cabernet Franc: 18% Cabernet Sauvignon: 2%
ALCOHOL	15.5 %
HARVEST PERIOD	From October 5th to 19th, 2010
HARVEST	By hand, in small crates, multiple sorting system
AVERAGE YIELD	35 hl/ha
VINIFICATION	Soaking from cold to 32°C Pigeages (punching down the cap) Malolactic fermentation in new wood barrels
FERMENTATION	32 days
VATS	Wooden (60hl)
AGEING	18 months - 90% new oak
BOTTLING	May 10th, 2012
PRODUCTION	40000 bottles
OENOLOGIST CONSULTANT	Hubert de Bouard de Laforest

