



MAGALI · THIBAUT
DECOSTER

RÉSERVE DES Jacobins

Saint-Émilion Grand Cru

TECHNICAL SHEET

2 0 1 9

APELLATION	Saint-Emilion Grand Cru
SURFACE AREA	1.88 ha
LOCATION	Pied de côte
SUN EXPOSURE	South-Facing
SOIL	Limestone rock, Clay and Limestone scree
VINE DENSITY	7000 vines/ha
AVERAGE AGE OF THE VINES	30 years
CULTURAL PRACTICE	High Environmental Value Level 3
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 80% Cabernet Franc: 18% Cabernet Sauvignon: 2%
ALCOHOL	14.5 %
HARVEST PERIOD	From September 24th to October 10th, 2019
HARVEST	By hand, in small crates, multiple sorting system
AVERAGE YIELD	36 hl/ha
VINIFICATION	Soaking 12 to 32°C Pigeages (punching down the cap) Malolactic fermentation in new wood barrels
FERMENTATION	25 days
VATS	Wooden / Concrete
AGEING	12 months
BARRELING	December 2019
BOTTLING	April, 19th, 2021
PRODUCTION	9 000 bottles

