SAINT-ÉMILION

MAGALI . THIBAUT
DECOSTER

RÉSERVE DES Jacobins

Saint-Émilion Grand Cru

TECHNICAL SHEET 2022

APPELLATION	Saint-Emilion Grand Cru
SURFACE AREA	1.62 ha
LOCATION	Pied de côte
SUN EXPOSURE	South-Facing
SOIL	Limestone rock, Clay and Limestone scree
VINE DENSITY	6500 to 8500 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	15 %
HARVEST PERIOD	September 13th to 23rd, 2022
HARVEST	By hand, in small crates, multiple sorting system
AVERAGE YIELD	37 hl/ha
VINIFICATION	Soaking 12 to 32°C
	Pigeages (punching down the cap)
	Delestages
FERMENTATION	25 days
VATS	Wooden / Concrete
AGEING	12 months
BARRELING	November 2022
BOTTLING	May 2024
PRODUCTION	8 000 bottles

BP 67 - 33 330 SAINT-EMILION - FRANCE 05.57.51.19.91
CONTACT@MTDECOSTER.COM
WWW.MTDECOSTER.COM