SAINT-ÉMILION

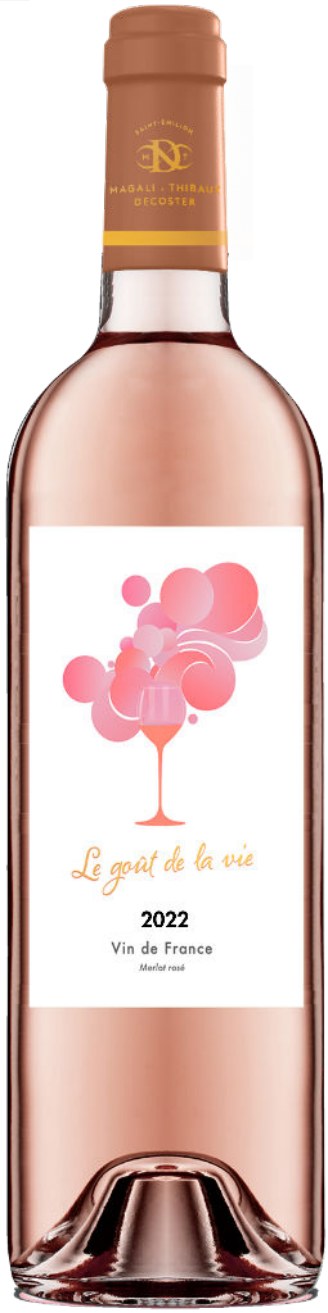
MAGALI . THIBAUT
DECOSTER

Le goût de la vie

Vin de France Rosé

TECHNICAL SHEET **2022**

APPELLATION	Vin de France
SURFACE AREA	1 ha
LOCATION	Plain
SUN EXPOSURE	South
SOIL	Sandy
VINE DENSITY	3 000 vines/ha
AVERAGE AGE OF THE VINES	40 years
CULTURE PRACTICE	High Environmental Value Level 3
PRUNING	Guyot double
BLEND	Merlot: 90%
	Cabernet Franc: 10%
ALCOHOL	13.5 %
HARVEST PERIOD	September 9th, 2022
HARVEST	Mechanical
AVERAGE YIELD	45 hl/ha
VINIFICATION	Froid
	Débourbage
FERMENTATION	15 days
VATS	Concrete
AGEING	3 months
BOTTLING	January 2023
PRODUCTION	5900 bottles
OENOLOGIST CONSULTANT	Derenoncourt Consultants



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