

CANDALE

Saint-Émilion Grand Cru

TECHNICAL SHEET

2004

APPELLATION Saint-Emilion Grand Cru

SURFACE AREA 1,9 ha

LOCATION Pied de côte / Côte

SUN EXPOSURE South-Facing

Soil Clay and Limestone

VINE DENSITY 5 500 vines/ha

AVERAGE AGE OF THE VINES 40 years

CULTURE PRACTICES Reasoned with ploughing/plowing

PRUNING Guyot mixte

BLEND Merlot:95%

Cabernet Franc: 5%

ALCOHOL 14 %

HARVEST PERIOD From October 7th to 15th, 2004

HARVEST By hand, in small crates

AVERAGE YIELD 40 hl/ha
VINIFICATION Soaking

Pigeages (punching down the cap)

Malolactic fermentation in wood barrels and wood vats

FERMENTATION 30 days

VATS Wooden (40/50hl)

AGEING 18 months - 100% new oak

BARRELING End of October, beginning November, 2004

BOTTLEING

July 5th, 2005

PRODUCTION

11 000 bottles

OENOLOGIST CONSULTANT

Michel Rolland

