



MAGALI . THIBAUT  
DECOSTER

# CHATEAU DE CANDALE

Saint-Émilion Grand Cru

## TECHNICAL SHEET

2006

APPELLATION	Saint-Emilion Grand Cru
SURFACE AREA	4 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:90% Cabernet Franc: 10%
ALCOHOL	14 %
HARVEST PERIOD	From September 26th to October 2nd, 2006
HARVEST	By hand, in small crates
AVERAGE YIELD	26 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	November 2006
BOTTLEING	December 15th, 2007
PRODUCTION	15 700 bottles
OENOLOGIST CONSULTANT	Michel Rolland

