



MAGALI . THIBAUT  
DECOSTER

# CHATEAU DE CANDALE

Saint-Émilion Grand Cru

## TECHNICAL SHEET

2011

|                          |                                                                                                      |
|--------------------------|------------------------------------------------------------------------------------------------------|
| APPELLATION              | Saint-Emilion Grand Cru                                                                              |
| SURFACE AREA             | 6 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 double                                                                                         |
| BLEND                    | Merlot:90%<br>Cabernet Franc: 10%                                                                    |
| ALCOHOL                  | 13,5 %                                                                                               |
| HARVEST PERIOD           | From September 21st au 30th, 2011                                                                    |
| HARVEST                  | By hand, in small crates                                                                             |
| AVERAGE YIELD            | 25 hl/ha                                                                                             |
| VINIFICATION             | Soaking<br>Pigeages (punching down the cap)<br>Malolactic fermentation in wood barrels and wood vats |
| FERMENTATION             | 30 days                                                                                              |
| VATS                     | Wooden (40/50hl)                                                                                     |
| AGEING                   | 12 months - 30% new oak                                                                              |
| BARRELING                | October 2011                                                                                         |
| BOTTLEING                | May 2nd, 2013                                                                                        |
| PRODUCTION               | 19 700 bottles                                                                                       |
| OENOLOGIST CONSULTANT    | Stéphane Derenoncourt                                                                                |

