



MAGALI . THIBAUT  
DECOSTER

# CHATEAU DE CANDALE

Saint-Émilion Grand Cru

## TECHNICAL SHEET

2016

APPELLATION	Saint-Emilion Grand Cru
SURFACE AREA	6,5 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% Cabernet Franc 10%
ALCOHOL	14,5% vol
HARVEST PERIOD	From October 8th to 21st, 2016
HARVEST	By hand, in small crates and vibrants buckets
AVERAGE YIELD	33hl/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 - 30% new oak
BARRELING	January 2017
BOTTLEING	
PRODUCTION	
OENOLOGIST CONSULTANT	Stéphane Derenoncourt

