



MAGALI . THIBAUT
DECOSTER

Clos des Jacobins

Grand Cru Classé

TECHNICAL SHEET

2002

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| APELLATION | Saint-Emilion Grand Cru - Grand Cru Classé |
| SURFACE AREA | 8,5 ha |
| LOCATION | Pied de côte |
| SUN EXPOSURE | South-Facing |
| SOIL | Limestone rock, Clay and Limestone scree |
| VINE DENSITY | 6 500 to 8 500 vines/ha |
| AVERAGE AGE OF THE VINES | 40 ans |
| CULTURE PRACTICES | Reasoned with ploughing/plowing and grassing |
| PRUNING | Guyot cut with de-budding |
| BLEND | Merlot:80% Cabernet Franc: 20% |
| ALCOHOL | 13,5 % |
| HARVEST PERIOD | From September 23rd to October 4th, 2002 |
| HARVEST | By hand, in small crates, several sortings |
| AVERAGE YIELD | 35 hl/ha |
| VINIFICATION | Soaking from cold to 32°C Pigeages (punching down the cap) Malolactic fermentation in new wood barrels |
| FERMENTATION | 27 days |
| VATS | Wooden (60hl) |
| AGEING | 18 months - 100% new oak |
| BOTTLEING | June 18th, 2004 |
| PRODUCTION | 25 000 bottles |
| ENOLOGIST CONSULTANT | Hubert de Bouard de Laforest |

