



MAGALI . THIBAUT
DECOSTER

Clos des Jacobins

Grand Cru Classé

TECHNICAL SHEET

2004

APPELLATION	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	30 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 27th to October 9th, 2004
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	28 days
VATS	Wooden (60hl)
AGEING	18 months - 90% new oak
BOTTLEING	June 8th, 2006
PRODUCTION	31 000 bottles
OENOLOGIST CONSULTANT	Hubert de Bouard de Laforest

