



MAGALI . THIBAUT
DECOSTER

Clos des Jacobins

Grand Cru Classé

TECHNICAL SHEET

2006

APPELLATION	<i>Saint-Emilion Grand Cru - Grand Cru Classé</i>
SURFACE AREA	<i>8,5 ha</i>
LOCATION	<i>Pied de côte</i>
SUN EXPOSURE	<i>South-Facing</i>
SOIL	<i>Limestone rock, Clay and Limestone scree</i>
VINE DENSITY	<i>6 500 to 8 500 vines/ha</i>
AVERAGE AGE OF THE VINES	<i>30 ans</i>
CULTURE PRACTICES	<i>Reasoned with ploughing/plowing and grassing</i>
PRUNING	<i>Guyot cut with de-budding</i>
BLEND	<i>Merlot: 75%</i> <i>Cabernet Franc: 23%</i> <i>Cabernet Sauvignon: 2%</i>
ALCOHOL	<i>14 %</i>
HARVEST PERIOD	<i>From September 15th to 26th, 2006</i>
HARVEST	<i>By hand, in small crates, several sortings</i>
AVERAGE YIELD	<i>34 hl/ha</i>
VINIFICATION	<i>Soaking from cold to 32°C</i> <i>Pigeages (punching down the cap)</i> <i>Malolactic fermentation in new wood barrels</i>
FERMENTATION	<i>28 days</i>
VATS	<i>Wooden (60hl)</i>
AGEING	<i>18 months - 90% new oak</i>
BOTTLEING	<i>May 22nd, 2008</i>
PRODUCTION	<i>36 000 bottles</i>
OENOLOGIST CONSULTANT	<i>Hubert de Bouard de Laforest</i>

