



MAGALI . THIBAUT  
DECOSTER

# Clos des Jacobins

Grand Cru Classé

## TECHNICAL SHEET

2016

|                          |   |
|--------------------------|---|
| 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 years  |
| CULTURE PRACTICES        | Reasoned with ploughing/plowing and grassing  |
| PRUNING                  | Guyot cut with de-budding   |
| BLEND                    | Merlot: 80%<br>Cabernet Franc: 18%<br>Cabernet Sauvignon: 2%  |
| ALCOHOL                  | 14 %  |
| HARVEST PERIOD           | From October 12th to 18th, 2016   |
| HARVEST                  | By hand, in small crates, optical sorting system  |
| AVERAGE YIELD            | 45 hl/ha  |
| VINIFICATION             | Soaking 12 to 32°C<br>Pigeages (punching down the cap)<br>Malolactic fermentation in new wood barrels |
| FERMENTATION             | 29 days   |
| VATS                     | Wooden (60hl)   |
| AGEING                   | 18 months - 75% new oak   |
| BARRELING                | From November 10th to 17th, 2016  |
| BOTTLEING                |   |
| PRODUCTION               |   |
| OENOLOGIST CONSULTANT    | Hubert de Bouard de Laforest  |

