



MAGALI · THIBAUT
DECOSTER

Château La Commanderie

Grand Cru Classé

TECHNICAL SHEET

2002

APPELLATION	Saint-Emilion Grand Cru
SURFACE AREA	6 ha
LOCATION	Saint-Emilion Plateau
SUN EXPOSURE	South-Facing
SOIL	Gravel, ferruginous sand and clay
VINE DENSITY	6 500 vines/ha
AVERAGE AGE OF THE VINES	40 years
CULTURE PRACTICES	Reasoned and grassing
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 80% Cabernet Franc: 20%
ALCOHOL	13 %
HARVEST PERIOD	From September 20th to October 3rd, 2002
HARVEST	By hand, in small crates, several sortings
AVERAGE YIELD	35 hl/ha
VINIFICATION	Soaking from cold to 32°C Malolactic fermentation in 50% wood barrels, 50% vats
FERMENTATION	21 days
VATS	Concrete (80hl)
AGEING	18 months - 50% new oak
BOTTLEING	May 28th, 2004
PRODUCTION	30 000 bottles
OENOLOGIST CONSULTANT	Hubert de Bouard de Laforest

