



MAGALI · THIBAUT
DECOSTER

Château La Commanderie

Grand Cru Classé

TECHNICAL SHEET

2003

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| 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 | 13,5 % |
| HARVEST PERIOD | From September 12th to 19th, 2003 |
| HARVEST | By hand, in small crates, several sortings |
| AVERAGE YIELD | 30 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, 2005 |
| PRODUCTION | 24 000 bottles |
| OENOLOGIST CONSULTANT | Hubert de Bouard de Laforest |

