



MAGALI . THIBAUT
DECOSTER

Château La Commanderie

Grand Cru Classé

TECHNICAL SHEET

2013

| | |
|---------------------------------|--|
| APPELLATION | Saint-Emilion Grand Cru - Grand Cru Classé |
| SURFACE AREA | 3,7 ha |
| LOCATION | Saint-Emilion Plateau |
| SUN EXPOSURE | South-Facing |
| SOIL | Gravel, ferruginous sand and clay |
| VINE DENSITY | 6 500 to 8 500 vines/ha |
| AVERAGE AGE OF THE VINES | 40 years |
| CULTURE PRACTICES | Reasoned and grassing |
| PRUNING | Guyot cut with de-budding |
| BLEND | Merlot: 75% Cabernet Franc: 25% |
| ALCOHOL | 13,5 % |
| HARVEST PERIOD | From October 5th to 7th, 2013 |
| HARVEST | By hand, in small crates, several sortings |
| AVERAGE YIELD | 27 hl/ha |
| VINIFICATION | Soaking from cold to 32°C Malolactic fermentation in 50% wood barrels, 50% vats |
| FERMENTATION | 28 days |
| VATS | Concrete (80hl) |
| AGEING | 15 months - 50% new oak |
| BOTTLEING | March 23rd, 2015 |
| PRODUCTION | 12 272 bottles |
| OENOLOGIST CONSULTANT | Hubert de Bouard de Laforest |

