



MAGALI · THIBAUT
DECOSTER

Château La Commanderie

Grand Cru Classé

TECHNICAL SHEET

2014

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 %
HARVEST PERIOD	From October 1st to 11th, 2014
HARVEST	By hand, in small crates, several sortings
AVERAGE YIELD	29 hl/ha
VINIFICATION	Soaking from cold to 32°C Malolactic fermentation in 50% wood barrels, 50% vats
FERMENTATION	30 days
VATS	Concrete (80hl)
AGEING	15 months - 50% new oak
BARRELING	November 3rd, 2014
BOTTLEING	May 20th, 2016
PRODUCTION	13 540 bottles
OENOLOGIST CONSULTANT	Hubert de Bouard de Laforest

