



MAGALI . THIBAUT  
DECOSTER

# Château La Commanderie

Grand Cru Classé

## TECHNICAL SHEET

2016

<b>APPELLATION</b>	Saint-Emilion Grand Cru - Grand Cru Classé
<b>SURFACE AREA</b>	3,7 ha
<b>LOCATION</b>	Saint-Emilion Plateau
<b>SUN EXPOSURE</b>	South-Facing
<b>SOIL</b>	Gravel, ferruginous sand and clay
<b>VINE DENSITY</b>	6 500 to 8 500 vines/ha
<b>AVERAGE AGE OF THE VINES</b>	40 years
<b>CULTURE PRACTICES</b>	Reasoned and grassing
<b>PRUNING</b>	Guyot cut with de-budding
<b>BLEND</b>	Merlot: 75% Cabernet Franc: 25%
<b>ALCOHOL</b>	13,5 %
<b>HARVEST PERIOD</b>	From October 04th to 20th, 2016
<b>HARVEST</b>	By hand, in small crates, several sortings
<b>AVERAGE YIELD</b>	45 hl/ha
<b>VINIFICATION</b>	Soaking from cold to 32°C Malolactic fermentation in 50% wood barrels, 50% vats
<b>FERMENTATION</b>	29 days
<b>VATS</b>	Concrete (80hl)
<b>AGEING</b>	16 months - 50% new oak
<b>BARRELING</b>	From November 2nd to 3rd, 2016
<b>BOTTLEING</b>	
<b>PRODUCTION</b>	
<b>ENOLOGIST CONSULTANT</b>	Hubert de Bouard de Laforest

