



MAGALI · THIBAUT
DECOSTER

Château La Commanderie

Grand Cru Classé

TECHNICAL SHEET

2018

APPELLATION	Saint-Emilion Grand Cru - Grand Cru Classé
SURFACE AREA	4 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	35 years
CULTURE PRACTICES	Reasoned and grassing
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 75% Cabernet Franc: 25%
ALCOHOL	14,5 %
HARVEST PERIOD	From September 20 th to October 09 th , 2018
HARVEST	By hand, in small crates, several sortings
AVERAGE YIELD	31 hl/ha
VINIFICATION	Soaking Malolactic fermentation in 50% wood barrels, 50% vats
FERMENTATION	30 days
VATS	Concrete (80hl)
AGEING	16 months - 50% new oak
BARRELING	December 2018
BOTTLEING	
PRODUCTION	
OENOLOGIST CONSULTANT	Hubert de Bouard de Laforest

