



MAGALI · THIBAUT  
DECOSTER

CHÂTEAU  
**Roc de Candale**

Saint-Émilion Grand Cru

**TECHNICAL SHEET**

**2004**

<b>APPELLATION</b>	Saint-Emilion Grand Cru
<b>SURFACE AREA</b>	1,9 ha
<b>LOCATION</b>	Pied de côte / Côte
<b>SUN EXPOSURE</b>	South-Facing
<b>SOIL</b>	Clay and Limestone
<b>VINE DENSITY</b>	5 500 vines/ha
<b>AVERAGE AGE OF THE VINES</b>	40 years
<b>CULTURE PRACTICES</b>	Reasoned with ploughing/plowing
<b>PRUNING</b>	Guyot mixte
<b>BLEND</b>	Merlot:95% Cabernet Franc: 5%
<b>ALCOHOL</b>	14 %
<b>HARVEST PERIOD</b>	From October 7th to 15th, 2004
<b>HARVEST</b>	By hand, in small crates
<b>AVERAGE YIELD</b>	40 hl/ha
<b>VINIFICATION</b>	Soaking Pigeages (punching down the cap) Malolactic fermentation in barrels
<b>FERMENTATION</b>	30 days
<b>VATS</b>	Wooden (40/50hl)
<b>AGEING</b>	18 months - 100% new oak
<b>BARRELING</b>	End of October, beginning of November, 2004
<b>BOTTLEING</b>	July 5th, 2006
<b>PRODUCTION</b>	12 000 Bottles
<b>OENOLOGIST CONSULTANT</b>	Michel Rolland

