

SAINT-ÉMILION

MAGALI · THIBAUT
DECOSTER

CHÂTEAU
Roc de Candale

Saint-Émilion Grand Cru

TECHNICAL SHEET

2004

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

