



MAGALI · THIBAUT
DECOSTER

CHÂTEAU
Roc de Candale

Saint-Émilion Grand Cru

TECHNICAL SHEET

2005

APPELLATION	Saint-Emilion Grand Cru
SURFACE AREA	4,75 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	14,5 %
HARVEST PERIOD	From September 27th to October 3rd, 2005
HARVEST	By hand, in small crates
AVERAGE YIELD	32 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	December 2005
BOTTLEING	July 19th, 2007
PRODUCTION	19 800 Bottles
OENOLOGIST CONSULTANT	Michel Rolland

