



MAGALI · THIBAUT
DECOSTER

CHÂTEAU
Roc de Candale

Saint-Émilion Grand Cru

TECHNICAL SHEET

2006

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| APPELLATION | Saint-Emilion Grand Cru |
| SURFACE AREA | 5,5 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:90% Cabernet Franc: 10% |
| ALCOHOL | 14 % |
| HARVEST PERIOD | From September 26th to October 2nd, 2006 |
| HARVEST | By hand, in small crates |
| AVERAGE YIELD | 26 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 | November 2006 |
| BOTTLEING | June 26th, 2008 |
| PRODUCTION | 21 300 Bottles |
| OENOLOGIST CONSULTANT | Michel Rolland |

