



MAGALI · THIBAUT
DECOSTER

CHÂTEAU Roc de Candale

Saint-Émilion Grand Cru

TECHNICAL SHEET

2007

APPELLATION	Saint-Emilion Grand Cru
SURFACE AREA	4 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	13 %
HARVEST PERIOD	From October 4th to 15th, 2007
HARVEST	By hand, in small crates
AVERAGE YIELD	35 hl/ha
VINIFICATION	Soaking Pigeages (punching down the cap) Malolactic fermentation in barrels
FERMENTATION	30 days
VATS	Wooden (40/50hl)
AGEING	12 months - 60% wood 2 wines - 40% wood 3 wines
BARRELING	August 1st, 2007
BOTTLEING	March 24th, 2009
PRODUCTION	21 700 Bottles
OENOLOGIST CONSULTANT	Michel Rolland

