



MAGALI · THIBAUT  
DECOSTER

CHÂTEAU  
**Roc de Candale**

Saint-Émilion Grand Cru

**TECHNICAL SHEET**

**2009**

|                                 |   |
|---------------------------------|---|
| <b>APPELLATION</b>              | Saint-Emilion Grand Cru   |
| <b>SURFACE AREA</b>             | 3,5 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:90%<br>Cabernet Franc: 10%   |
| <b>ALCOHOL</b>                  | 14 %  |
| <b>HARVEST PERIOD</b>           | From September 30th to October 13th, 2009   |
| <b>HARVEST</b>                  | By hand, in small crates  |
| <b>AVERAGE YIELD</b>            | 33 hl/ha  |
| <b>VINIFICATION</b>             | Soaking<br>Pigeages (punching down the cap)<br>Malolactic fermentation in barrels |
| <b>FERMENTATION</b>             | 30 days   |
| <b>VATS</b>                     | Wooden (40/50hl)  |
| <b>AGEING</b>                   | 12 months in barrels  |
| <b>BARRELING</b>                | September 11th, 2009  |
| <b>BOTTLEING</b>                | September 15th, 2011  |
| <b>PRODUCTION</b>               | 16 000 Bottles  |
| <b>OENOLOGIST CONSULTANT</b>    | Michel Rolland  |

