



MAGALI · THIBAUT  
DECOSTER

CHÂTEAU  
**Roc de Candale**

Saint-Émilion Grand Cru

**TECHNICAL SHEET**

**2013**

|                                 |                                                                                   |
|---------------------------------|-----------------------------------------------------------------------------------|
| <b>APPELLATION</b>              | Saint-Emilion Grand Cru                                                           |
| <b>SURFACE AREA</b>             | 5,5 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>                  | 13,5 %                                                                            |
| <b>HARVEST PERIOD</b>           | From October 10th to 16th, 2013                                                   |
| <b>HARVEST</b>                  | By hand, in small crates                                                          |
| <b>AVERAGE YIELD</b>            | 30 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>                | November 2013                                                                     |
| <b>BOTTLEING</b>                | May 11th, 2015                                                                    |
| <b>PRODUCTION</b>               | 19 200 Bottles                                                                    |
| <b>OENOLOGIST CONSULTANT</b>    | Stéphane Derenoncourt                                                             |

