



MAGALI . THIBAUT
DECOSTER

CHÂTEAU
Roc de Candale

Saint-Émilion Grand Cru

TECHNICAL SHEET

2014

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	13,5 %
HARVEST PERIOD	From October 3rd to 12th, 2014
HARVEST	By hand, in small crates
AVERAGE YIELD	25 hl/ha
VINIFICATION	Soaking Pigeages (punching down the cap) Malolactic fermentation in barrels
FERMENTATION	30 days
VATS	Wooden (40/50hl)
AGEING	12 months in barrels
BARRELING	November 2014
BOTTLEING	September 13th, 2016
PRODUCTION	23 000 Bottles
OENOLOGIST CONSULTANT	Stéphane Derenoncourt

