



MAGALI · THIBAUT
DECOSTER

CHÂTEAU
Roc de Candale

Saint-Émilion Grand Cru

TECHNICAL SHEET

2015

APPELLATION	Saint-Emilion Grand Cru
SURFACE AREA	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	13,9 %
HARVEST PERIOD	From September 26th to October 14th, 2015
HARVEST	By hand, in small crates
AVERAGE YIELD	30 hl/ha
VINIFICATION	Soaking Pigeages (punching down the cap) Malolactic fermentation in barrels
FERMENTATION	30 days
VATS	Wooden (40/50hl) / stainless steel conical
AGEING	12 months in barrels
BARRELING	January 2016
BOTTLEING	September 4th, 2017
PRODUCTION	24 000 bottles
OENOLOGIST CONSULTANT	Stéphane Derenoncourt

