



MAGALI · THIBAUT  
DECOSTER

CHÂTEAU  
**Roc de Candale**

Saint-Émilion Grand Cru

**TECHNICAL SHEET**

**2016**

<b>APPELLATION</b>	Saint-Emilion Grand Cru
<b>SURFACE AREA</b>	4 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 to 7 800 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: 92% Cabernet Franc: 8%
<b>ALCOHOL</b>	14,5 %
<b>HARVEST PERIOD</b>	From October 8th to 21st, 2016
<b>HARVEST</b>	By hand, in small crates
<b>AVERAGE YIELD</b>	30 hl/ha
<b>VINIFICATION</b>	Soaking Pigeages (punching down the cap) Malolactic fermentation in barrels
<b>FERMENTATION</b>	30 days
<b>VATS</b>	Wooden (40/50hl) / stainless steel conical
<b>AGEING</b>	12 months in barrels
<b>BARRELING</b>	January 2017
<b>BOTTLEING</b>	August 24th, 2018
<b>PRODUCTION</b>	23 196 bottles
<b>OENOLOGIST CONSULTANT</b>	Stéphane Derenoncourt

