



MAGALI · THIBAUT
DECOSTER

CHÂTEAU
Roc de Candale

Saint-Émilion Grand Cru

TECHNICAL SHEET

2018

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 to 7 800 vines/ha
AVERAGE AGE OF THE VINES	40 years
CULTURE PRACTICES	Reasoned with ploughing/plowing
PRUNING	Guyot mixte
BLEND	Merlot: 95% Cabernet Franc: 5%
ALCOHOL	14,5 %
HARVEST PERIOD	From October 01 st to 02 nd , 2018
HARVEST	By hand, in small crates
AVERAGE YIELD	40 hl/ha
VINIFICATION	Soaking Delestage
FERMENTATION	30 days
VATS	Concrete
AGEING	Staves for 12 months
BOTTLEING	
PRODUCTION	
OENOLOGIST CONSULTANT	Stéphane Derenoncourt

