



MAGALI · THIBAUT  
DECOSTER

# CHATEAU DE CANDALE

Saint-Émilion Grand Cru

## TECHNICAL SHEET

2017

APPELLATION	Saint-Emilion Grand Cru
SURFACE AREA	8 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 double
BLEND	Merlot: 75% Cabernet Franc 25%
ALCOHOL	14,9 % vol
HARVEST PERIOD	September 25th, 2017
HARVEST	By hand, in small crates and vibrants buckets
AVERAGE YIELD	7hl/ha
VINIFICATION	Soaking Pigeages (punching down the cap) Malolactic fermentation in wood barrels and wood vats
FERMENTATION	30 days
VATS	Wooden (40/50hl)
AGEING	12 months - 30% new oak
BARRELING	December 2017
BOTTLING	September 2nd et 3rd, 2019
PRODUCTION	6 000 bottles
OENOLOGIST CONSULTANT	Stéphane Derenoncourt

