



MAGALI · THIBAUT  
DECOSTER

# Clos des Jacobins

Grand Cru Classé

## TECHNICAL SHEET

2017

|                                 |   |
|---------------------------------|---|
| <b>APPELLATION</b>              | Saint-Emilion Grand Cru - Grand Cru Classé  |
| <b>SURFACE AREA</b>             | 8,5 ha  |
| <b>LOCATION</b>                 | Pied de côte  |
| <b>SUN EXPOSURE</b>             | South-Facing  |
| <b>SOIL</b>                     | Limestone rock, Clay and Limestone scree  |
| <b>VINE DENSITY</b>             | 6 500 to 8 500 vines/ha   |
| <b>AVERAGE AGE OF THE VINES</b> | 30 years  |
| <b>CULTURE PRACTICES</b>        | Reasoned with ploughing/plowing and grassing  |
| <b>PRUNING</b>                  | Guyot cut with de-budding   |
| <b>BLEND</b>                    | Merlot: 75%<br>Cabernet Franc: 25%  |
| <b>ALCOHOL</b>                  | 14,2 %  |
| <b>HARVEST PERIOD</b>           | From September 19 <sup>th</sup> to October 09 <sup>th</sup> , 2017                    |
| <b>HARVEST</b>                  | By hand, in small crates, multiple sorting system                                     |
| <b>AVERAGE YIELD</b>            | 10 hl/ha  |
| <b>VINIFICATION</b>             | Cold soaking<br>Pigeage (punching down the cap)<br>Malolactic fermentation in barrels |
| <b>FERMENTATION</b>             | 28 days   |
| <b>VATS</b>                     | Wooden (60hl)   |
| <b>AGEING</b>                   | 18 months - 75% new oak   |
| <b>BARRELING</b>                | October 09 <sup>th</sup> , 2017   |
| <b>BOTTLING</b>                 | May 24 <sup>th</sup> , 2019   |
| <b>PRODUCTION</b>               | 9 600 bottles   |
| <b>OENOLOGIST CONSULTANT</b>    | Hubert de Bouard de Laforest  |

