

Clos des Jacobins

Grand Cru Classé

TECHNICAL SHEET

2017

APPELLATION	Saint-Emilion Grand Cru - Grand Cru Classé	
SURFACE AREA	8,5 ha	Clos des Jacobins
LOCATION	Pied de côte	
SUN EXPOSURE	South-Facing	
Soil	Limestone rock, Clay and Limestone scree	
VINE DENSITY	6 500 to 8 500 vines/ha	
AVERAGE AGE OF THE VINES	30 years	
CULTURE PRACTICES	Reasoned with ploughing/plowing and grassing	
Pruning	Guyot cut with de-budding	
Blend	Merlot: 75%	
	Cabernet Franc: 25%	
ALCOHOL	14,2 %	Grand Cru Classé
HARVEST PERIOD	From September 19th to October 09th, 2017	
HARVEST	By hand, in small crates, multiple sorting system	Baray. T
AVERAGE YIELD	10 hl/ha	"San a
VINIFICATION	Cold soaking Pigeage (punching down the cap) Malolactic fermentation in barrels	Clos des Jacobins
FERMENTATION	28 days	Saint-Émilion Grand Cru Bernard et Thibaut Decoster Propriétaires à Saint-Émilion
VATS	Wooden (60hl)	eronia e rineda Decore i ropitezites a osniv zamiro
Ageing	18 months - 75% new oak	
BARRELING	October 09th, 2017	
BOTTLING	May 24 th , 2019	
PRODUCTION	9 600 bottles	
OENOLOGIST CONSULTANT	Hubert de Bouard de Laforest	A RUEL

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