



MAGALI · THIBAUT
DECOSTER

CHÂTEAU Roc de Candale

Saint-Émilion Grand Cru

TECHNICAL SHEET

2017

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	14,7 %
HARVEST PERIOD	September 28 th , 2017
HARVEST	By hand, in small crates
AVERAGE YIELD	25 hl/ha
VINIFICATION	Soaking Delestage
FERMENTATION	30 days
VATS	Concrete
AGEING	Staves for 12 months
BARRELING	December 2017
BOTTLEING	September, 2nd et 3rd, 2019
PRODUCTION	17 300 bottles
OENOLOGIST CONSULTANT	Stéphane Derenoncourt

