



MAGALI · THIBAUT
DECOSTER

Château La Commanderie

Grand Cru Classé

TECHNICAL SHEET

2017

APPELLATION	Saint-Emilion Grand Cru - Grand Cru Classé
SURFACE AREA	3 ha
LOCATION	Saint-Emilion Plateau
SUN EXPOSURE	South-Facing
SOIL	Gravel, ferruginous sand and clay
VINE DENSITY	6 500 to 8 500 vines/ha
AVERAGE AGE OF THE VINES	35 years
CULTURE PRACTICES	Reasoned and grassing
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 67 % Cabernet Franc: 33 %
ALCOHOL	13 %
HARVEST PERIOD	September 29th, 2017
HARVEST	By hand, in small crates, several sortings
AVERAGE YIELD	7,5 hl/ha
VINIFICATION	Soaking Malolactic fermentation in 50% wood barrels, 50% vats
FERMENTATION	25 days
VATS	Concrete (80hl)
AGEING	12 months - 50% new oak
BARRELING	October 2017
BOTTLEING	May 23 th & 24 th , 2019
PRODUCTION	2 500 bottles
OENOLOGIST CONSULTANT	Hubert de Bouard de Laforest

