



MAGALI · THIBAUT
DECOSTER

Château La Commanderie

Grand Cru Classé

TECHNICAL SHEET

2019

APPELLATION	Saint-Emilion Grand Cru - Grand Cru Classé
SURFACE AREA	3,7 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: 75% Cabernet Franc: 25%
ALCOHOL	14,5 %
HARVEST PERIOD	From September 24 th to October 05 th 2019
HARVEST	By hand, in small crates, several sortings
AVERAGE YIELD	33 hl/ha
VINIFICATION	Soaking Malolactic fermentation in 25% wood barrels, 75% vats
FERMENTATION	25 days
VATS	Concrete (80hl)
AGEING	16 months - 30% new oak
BARRELING	January 2020
BOTTLEING	
PRODUCTION	
OENOLOGIST CONSULTANT	Hubert de Bouard de Laforest

