



MAGALI · THIBAUT  
DECOSTER

# Château La Commanderie

Grand Cru Classé

## TECHNICAL SHEET

## 2021

APPELLATION	Saint-Emilion Grand Cru - Grand Cru Classé
SURFACE AREA	4 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	High Environmental Value Level 3
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 75% Cabernet Franc: 25%
ALCOHOL	13,5 %
HARVEST PERIOD	From October 06 <sup>th</sup> to 07 <sup>th</sup> 2021
HARVEST	By hand, in small crates, several sortings
AVERAGE YIELD	15 hl/ha
VINIFICATION	Soaking Malolactic fermentation in 50% wood barrels, 40% vats
FERMENTATION	20 days
VATS	Concrete (80hl)
AGEING	16 months - 40% new oak
BARRELING	January 2021
BOTTLEING	
PRODUCTION	
OENOLOGIST CONSULTANT	Hubert de Bouard de Laforest

