



MAGALI · THIBAUT
DECOSTER

CHATEAU DE CANDALE

Saint-Émilion Grand Cru

TECHNICAL SHEET

2020

APPELLATION	Saint-Emilion Grand Cru
SURFACE AREA	8 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 double
BLEND	Merlot: 75% Cabernet Franc: 25%
ALCOHOL	15 %
HARVEST PERIOD	From September 19 th to October 05 th , 2020
HARVEST	By hand, in small crates and vibrants buckets
AVERAGE YIELD	30 hl/ha
VINIFICATION	Soaking - Plunging Malolactic fermentation in wood barrels and wood vats
FERMENTATION	30 days
VATS	Wooden (40/50hl)
AGEING	12 months - 30% new oak
BARRELING	January 2021
BOTTLING	March 18 th , 2022
PRODUCTION	14 478 bottles
OENOLOGIST CONSULTANT	Derenoncourt Consultant

