



MAGALI · THIBAUT
DECOSTER

Château La Commanderie

Grand Cru Classé

TECHNICAL SHEET

2020

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	Reasoned and grassing
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 75% Cabernet Franc: 25%
ALCOHOL	14,5 %
HARVEST PERIOD	From September 17 th to 29 th 2020
HARVEST	By hand, in small crates, several sortings
AVERAGE YIELD	31 hl/ha
VINIFICATION	Soaking Malolactic fermentation in 50% wood barrels, 50% vats
FERMENTATION	30 days
VATS	Concrete (80hl)
AGEING	16 months - 50% new oak
BARRELING	December 2020
BOTTLEING	April 27 th , 2022
PRODUCTION	17 121 bottles
OENOLOGIST CONSULTANT	Hubert de Bouard de Laforest

