



MAGALI · THIBAUT
DECOSTER

Clos des Jacobins

Grand Cru Classé

TECHNICAL SHEET

2010

APELLATION	Saint-Emilion Grand Cru - Grand Cru Classé
SURFACE AREA	8.5 ha
LOCATION	Pied de côte
SUN EXPOSURE	South-Facing
SOIL	Limestone rock, Clay and Limestone scree
VINE DENSITY	6 500 to 8 500 vines/ha
AVERAGE AGE OF THE VINES	30 years
CULTURE PRACTICE	Reasoned with ploughing/plowing and grassing
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 80% Cabernet Franc: 18% Cabernet Sauvignon: 2%
ALCOHOL	15.5 %
HARVEST PERIOD	From October 5th to 19th, 2010
HARVEST	By hand, in small crates, multiple sorting system
AVERAGE YIELD	35 hl/ha
VINIFICATION	Soaking from cold to 32°C Pigeages (punching down the cap) Malolactic fermentation in new wood barrels
FERMENTATION	32 days
VATS	Wooden (60hl)
AGEING	18 months - 90% new oak
BOTTLING	May 10th, 2012
PRODUCTION	40000 bottles
OENOLOGIST CONSULTANT	Hubert de Bouard de Laforest





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2011

APELLATION	Saint-Emilion Grand Cru - Grand Cru Classé
SURFACE AREA	8.5 ha
LOCATION	Pied de côte
SUN EXPOSURE	South-Facing
SOIL	Limestone rock, Clay and Limestone scree
VINE DENSITY	6 500 to 8 500 vines/ha
AVERAGE AGE OF THE VINES	30 years
CULTURE PRACTICE	Reasoned with ploughing/plowing and grassing
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 80% Cabernet Franc: 18% Cabernet Sauvignon: 2%
ALCOHOL	14 %
HARVEST PERIOD	From September 20th to 29th, 2011
HARVEST	By hand, in small crates, multiple sorting system
AVERAGE YIELD	37 hl/ha
VINIFICATION	Soaking from cold to 32°C Pigeages (punching down the cap) Malolactic fermentation in new wood barrels
FERMENTATION	29 days
VATS	Wooden (60hl)
AGEING	17 months - 90% new oak
BOTTLING	May 13th, 2013
PRODUCTION	43000 bottles
OENOLOGIST CONSULTANT	Hubert de Bouard de Laforest





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2012

APELLATION	Saint-Emilion Grand Cru - Grand Cru Classé
SURFACE AREA	8.5 ha
LOCATION	Pied de côte
SUN EXPOSURE	South-Facing
SOIL	Limestone rock, Clay and Limestone scree
VINE DENSITY	6 500 to 8 500 vines/ha
AVERAGE AGE OF THE VINES	30 years
CULTURE PRACTICE	Reasoned with ploughing/plowing and grassing
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 80% Cabernet Franc: 18% Cabernet Sauvignon: 2%
ALCOHOL	14 %
HARVEST PERIOD	From October 11th to 20th, 2012
HARVEST	By hand, in small crates, multiple sorting system
AVERAGE YIELD	37 hl/ha
VINIFICATION	Soaking from cold to 32°C Pigeages (punching down the cap) Malolactic fermentation in new wood barrels
FERMENTATION	30 days
VATS	Wooden (60hl)
AGEING	17 months - 75% new oak
BOTTLING	March 20th, 2014
PRODUCTION	41600 bottles
OENOLOGIST CONSULTANT	Hubert de Bouard de Laforest





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2013

APELLATION	Saint-Emilion Grand Cru - Grand Cru Classé
SURFACE AREA	8.5 ha
LOCATION	Pied de côte
SUN EXPOSURE	South-Facing
SOIL	Limestone rock, Clay and Limestone scree
VINE DENSITY	6 500 to 8 500 vines/ha
AVERAGE AGE OF THE VINES	30 years
CULTURE PRACTICE	Reasoned with ploughing/plowing and grassing
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 80% Cabernet Franc: 18% Cabernet Sauvignon: 2%
ALCOHOL	13.5 %
HARVEST PERIOD	From October 1st to 9th, 2013
HARVEST	By hand, in small crates, optical sorting system
AVERAGE YIELD	29 hl/ha
VINIFICATION	Soaking 12 to 32°C Pigeages (punching down the cap) Malolactic fermentation in new wood barrels
FERMENTATION	28 days
VATS	Wooden (60hl)
AGEING	16 months - 75% new oak
BOTTLING	From November 6th to 20th, 2013
PRODUCTION	30181 bottles
OENOLOGIST CONSULTANT	Hubert de Bouard de Laforest





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2014

APELLATION	Saint-Emilion Grand Cru - Grand Cru Classé
SURFACE AREA	8.5 ha
LOCATION	Pied de côte
SUN EXPOSURE	South-Facing
SOIL	Limestone rock, Clay and Limestone scree
VINE DENSITY	6 500 to 8 500 vines/ha
AVERAGE AGE OF THE VINES	30 years
CULTURE PRACTICE	Reasoned with ploughing/plowing and grassing
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 80% Cabernet Franc: 18% Cabernet Sauvignon: 2%
ALCOHOL	13.5 %
HARVEST PERIOD	From October 3rd to 13th, 2014
HARVEST	By hand, in small crates, optical sorting system
AVERAGE YIELD	35 hl/ha
VINIFICATION	Soaking 12 to 32°C Pigeages (punching down the cap) Malolactic fermentation in new wood barrels
FERMENTATION	31 days
VATS	Wooden (60hl)
AGEING	16 months - 75% new oak
BARRELING	November 3rd, 2014
BOTTLING	May 18th, 2016
PRODUCTION	36994 bottles
OENOLOGIST CONSULTANT	Hubert de Bouard de Laforest





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2015

APELLATION	Saint-Emilion Grand Cru - Grand Cru Classé
SURFACE AREA	8.5 ha
LOCATION	Pied de côte
SUN EXPOSURE	South-Facing
SOIL	Limestone rock, Clay and Limestone scree
VINE DENSITY	6 500 to 8 500 vines/ha
AVERAGE AGE OF THE VINES	30 years
CULTURE PRACTICE	Reasoned with ploughing/plowing and grassing
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 80% Cabernet Franc: 18% Cabernet Sauvignon: 2%
ALCOHOL	14.5 %
HARVEST PERIOD	From September 28th to October 12th, 2015
HARVEST	By hand, in small crates, optical sorting system
AVERAGE YIELD	42 hl/ha
VINIFICATION	Soaking 12 to 32°C Pigeages (punching down the cap) Malolactic fermentation in new wood barrels
FERMENTATION	32 days
VATS	Wooden (60hl)
AGEING	16 months - 75% new oak
BARRELING	November 2nd, 2015
BOTTLING	May 18th, 2017
PRODUCTION	45758 bottles
OENOLOGIST CONSULTANT	Hubert de Bouard de Laforest





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2016

APELLATION	Saint-Emilion Grand Cru - Grand Cru Classé
SURFACE AREA	8.5 ha
LOCATION	Pied de côte
SUN EXPOSURE	South-Facing
SOIL	Limestone rock, Clay and Limestone scree
VINE DENSITY	6 500 to 8 500 vines/ha
AVERAGE AGE OF THE VINES	30 years
CULTURE PRACTICE	Reasoned with ploughing/plowing and grassing
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 80% Cabernet Franc: 18% Cabernet Sauvignon: 2%
ALCOHOL	14 %
HARVEST PERIOD	From October 12th to 18th, 2016
HARVEST	By hand, in small crates, optical sorting system
AVERAGE YIELD	45 hl/ha
VINIFICATION	Soaking 12 to 32°C Pigeages (punching down the cap) Malolactic fermentation in new wood barrels
FERMENTATION	29 days
VATS	Wooden (60hl)
AGEING	16 months - 75% new oak
BARRELING	From November 10th to 17th, 2016
BOTTLING	May 16th, 2018
PRODUCTION	45826 bottles
OENOLOGIST CONSULTANT	Hubert de Bouard de Laforest





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TECHNICAL SHEET

2017

APELLATION	Saint-Emilion Grand Cru - Grand Cru Classé
SURFACE AREA	8.5 ha
LOCATION	Pied de côte
SUN EXPOSURE	South-Facing
SOIL	Limestone rock, Clay and Limestone scree
VINE DENSITY	6 500 to 8 500 vines/ha
AVERAGE AGE OF THE VINES	30 years
CULTURE PRACTICE	Reasoned with ploughing/plowing and grassing
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 80% Cabernet Franc: 18% Cabernet Sauvignon: 2%
ALCOHOL	14 %
HARVEST PERIOD	From September 19th to October 09th, 2017
HARVEST	By hand, in small crates, optical sorting system
AVERAGE YIELD	10 hl/ha
VINIFICATION	Soaking 12 to 32°C Pigeages (punching down the cap) Malolactic fermentation in new wood barrels
FERMENTATION	28 days
VATS	Wooden (60hl)
AGEING	16 months - 75% new oak
BARRELING	October 09th, 2017
BOTTLING	May 24th, 2019
PRODUCTION	9600 bottles
OENOLOGIST CONSULTANT	Hubert de Bouard de Laforest





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2018

APELLATION	Saint-Emilion Grand Cru - Grand Cru Classé
SURFACE AREA	8.3 ha
LOCATION	Pied de côte
SUN EXPOSURE	South-Facing
SOIL	Limestone rock, Clay and Limestone scree
VINE DENSITY	6 500 to 8 500 vines/ha
AVERAGE AGE OF THE VINES	30 years
CULTURE PRACTICE	Reasoned with ploughing/plowing and grassing
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 80% Cabernet Franc: 18% Cabernet Sauvignon: 2%
ALCOHOL	14.5 %
HARVEST PERIOD	From September 24th to October 08th, 2018
HARVEST	By hand, in small crates, multiple sorting system
AVERAGE YIELD	38 hl/ha
VINIFICATION	Soaking 12 to 32°C Pigeages (punching down the cap) Delestage Malolactic fermentation in new wood barrels
FERMENTATION	30 days
VATS	Wooden (60hl)
AGEING	16 months - 75% new oak
BARRELING	December 2018
BOTTLING	May 25th, 2020
PRODUCTION	30181 bottles





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2019

APELLATION	Saint-Emilion Grand Cru - Grand Cru Classé
SURFACE AREA	8.3 ha
LOCATION	Pied de côte
SUN EXPOSURE	South-Facing
SOIL	Limestone rock, Clay and Limestone scree
VINE DENSITY	6 500 to 8 500 vines/ha
AVERAGE AGE OF THE VINES	30 years
CULTURE PRACTICE	High Environmental Value Level 3
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 80% Cabernet Franc: 18% Cabernet Sauvignon: 2%
ALCOHOL	14.5 %
HARVEST PERIOD	From September 26th to October 09th, 2019
HARVEST	By hand, in small crates, multiple sorting system
AVERAGE YIELD	36 hl/ha
VINIFICATION	Soaking 12 to 32°C Pigeages (punching down the cap) Delestages Malolactic fermentation in new wood barrels
FERMENTATION	25 days
VATS	Wooden (60hl)
AGEING	18 months - 65% new oak
BARRELING	December 2019
BOTTLING	April 19th, 2021
PRODUCTION	30000 bottles





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2020

APELLATION	Saint-Emilion Grand Cru - Grand Cru Classé
SURFACE AREA	8.3 ha
LOCATION	Pied de côte
SUN EXPOSURE	South-Facing
SOIL	Limestone rock, Clay and Limestone scree
VINE DENSITY	6 500 to 8 500 vines/ha
AVERAGE AGE OF THE VINES	30 years
CULTURE PRACTICE	High Environmental Value Level 3
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 80% Cabernet Franc: 18% Cabernet Sauvignon: 2%
ALCOHOL	14.5 %
HARVEST PERIOD	From September 21st to 28th, 2020
HARVEST	By hand, in small crates, multiple sorting system
AVERAGE YIELD	37 hl/ha
VINIFICATION	Soaking 12 to 32°C Pigeages (punching down the cap) Délestage Malolactic fermentation in new wood barrels
FERMENTATION	30 days
VATS	Wooden (60hl)
AGEING	15 months - 75% new oak
BARRELING	December 2020
BOTTLING	April, 25th-26th, 2022
PRODUCTION	31188 bottles





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2021

APELLATION	Saint-Emilion Grand Cru - Grand Cru Classé
SURFACE AREA	8.3 ha
LOCATION	Pied de côte
SUN EXPOSURE	South-Facing
SOIL	Limestone rock, Clay and Limestone scree
VINE DENSITY	6 500 to 8 500 vines/ha
AVERAGE AGE OF THE VINES	30 years
CULTURE PRACTICE	High Environmental Value Level 3
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 80% Cabernet Franc: 18% Cabernet Sauvignon: 2%
ALCOHOL	13.5 %
HARVEST PERIOD	From September 30th to October 9th, 2021
HARVEST	By hand, in small crates, multiple sorting system
AVERAGE YIELD	32 hl/ha
VINIFICATION	Soaking 12 to 32°C Pigeages (punching down the cap) Malolactic fermentation in new wood barrels
FERMENTATION	20 days
VATS	Wooden (60hl)
AGEING	18 months - 60% new oak
BARRELING	January 2021
BOTTLING	May 4th, 2023
PRODUCTION	16000 bottles
OENOLOGIST CONSULTANT	Hubert de Bouard de Laforest



SAINT-ÉMILION

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Grand Cru Classé

TECHNICAL SHEET

2022

APELLATION	Saint-Emilion Grand Cru - Grand Cru Classé
SURFACE AREA	8.5 ha
LOCATION	Pied de côte
SUN EXPOSURE	South-Facing
SOIL	Limestone rock, Clay and Limestone scree
VINE DENSITY	6 500 to 8 500 vines/ha
AVERAGE AGE OF THE VINES	30 years
CULTURE PRACTICE	High Environmental Value Level 3
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 80% Cabernet Franc: 18% Cabernet Sauvignon: 2%
ALCOHOL	15 %
HARVEST PERIOD	From September 13th to 23rd, 2022
HARVEST	By hand, in small crates, several sortings
AVERAGE YIELD	37 hl/ha
VINIFICATION	Soaking from 12 to 32°C Pigeages (punching down the cap) Delestage Malolactic fermentation in new wood barrels
FERMENTATION	25 days
VATS	Wooden (60hl) / concrete
AGEING	14 to 18 months - 90% new oak
BARRELING	November 2022
BOTTLING	May 2024
PRODUCTION	32000 bottles

