CHÂTEAU GRAND CORBIN

2009

CHATEAU
GRAND CORBIN
GRAND CRU CLASSÉ
SAINT-ÉMILION GRAND CRU

This is a vintage which produced Merlot of great maturity, presenting refined fruitiness, supple tannins, and flavorful length in the mouth. As is typical for Grand Corbin, the wine shows a fine and brilliant deep color. The aromas can be reserved at first, but with swirling in the glass they reveal themselves admirably; the wine makes an ample first impression in the mouth, fully covering the palate.
A symphony of spicy and fruity aromas characterizes the wine, with a smoothness and silky presence that is the mark of a true Saint-Emilion. This is a wine made for pleasure, ready to drink and the perfect illustration of an excellent vintage. It will partner roast chicken, veal blanquette, and every type of poultry and white meat. Decant the wine 30 minutes before serving for complete and full enjoyment.

Vineyard area

15,45 hectares

Geology

Sands over iron bearing clay

Average age of vines

40 years

Grape varieties

68% Merlot, 27% Cabernet Franc, 5% Cabernet Sauvignon

Harvest

handpicked harvest with selective

Type of vats

Fermentation in stainless steel vats

Ageing

12 to 14 months in oak barrels (30% new every year)

Total production

85 000 bottles

Consultant oenologist

Hubert de Bouard

Label Assemblage 2009

78% Merlot
22% Cabernet Franc

Château Grand Corbin

5, Grand Corbin 33330 Saint-Émilion, France