CHÂTEAU GRAND CORBIN

2015

CHATEAU
GRAND CORBIN
GRAND CRU CLASSÉ
SAINT-ÉMILION GRAND CRU

As it delicately fills the glass, the eye is first charmed by anelegant, ebony-dark color with mahogany notes. Next are the aromas showing spicy touches and a hint of oak, which then develop in the mouth to fully reveal peppery, piquant flavors. Abundant sunshine during the summer of 2015 ripened the grapes on this very warm terroir adjoining Pomerol,producing silky and graceful tannins. Of note are smoky, meaty aromas that are typical of Saint-Emilion, and an accompanying lively finish that offers additional freshness and pleasure. Decant before serving with roasts, duck, stews and preserved meats, but those who wait several years will not be disappointed…

Vineyard area

28,5 hectares

Geology

Light sands over blue clays

Average age of vines

40 years

Grape varieties

77% Merlot, 18% Cabernet Franc, 5% Cabernet Sauvignon

Harvest

Sorting handpicked grapes and post destemming sorting

Type of vats

Wooden and cement vats

Ageing

12 months in French oak barrels, 50% new

Total production

175 000 bottles, 120 000 bottles of First

Consultant oenologist

Hubert de Bouard

Label Assemblage 2015

85% Merlot
10% Cabernet Franc
5% Cabernet Sauvignon

Château Grand Corbin

5, Grand Corbin 33330 Saint-Émilion, France