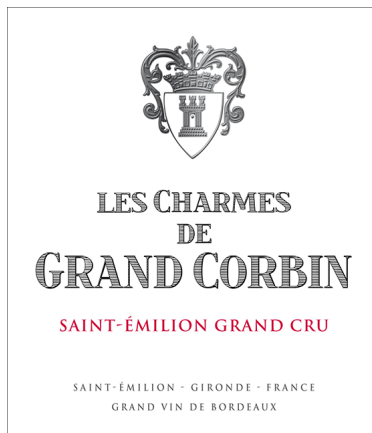


NOTES DE
DEGUSTATION
2008

Les Charmes de Grand Corbin is situated at the frontier between Saint-Emilion and Pomerol, and produces wines lacking neither power nor charm - they just need a bit of time to open up. This is the case with the 2008 vintage whose aromas are still rather reserved, a sign of its youthfulness. In the mouth there's a firm dense character, with flavors taking their time to emerge. Only on the finish does the wine open up with notes of fruit and spices. A very young, very promising wine which needs one or two years more aging.



VINEYARD & CULTURE

The grapes which produce “Les Charmes de Grand Corbin” come mainly from eight-hectares of vines situated at the edge of Château Grand Corbin’s vineyard. With vines averaging 40 years of age it is more than simply a second wine, possessing the complexity of a growth from the heart of the Saint-Emilion Grand Cru appellation.

HARVEST, VINIFICATION & AGEING

Handpicked harvest Total destemming The grapes are handsorted before crushing
Fermentation : 6-8 days at 26-28°C
Maceration : 28 - 30 jours
Ageing : 85% in cement vat and 15% in French oak barrels during 12 months.

ASSEMBLAGE

85% Merlot - 10% Cabernet Franc - 5% Cabernet Sauvignon

PRODUCTION

40 000 bottles

CONSULTANT OENOLOGIST

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