

NOTES DE  
DEGUSTATION  
2010

Silky tannins, supple attack, discreet notes of tobacco and black fruit: Pomerol's nearby terroir makes itself felt here, giving wines from this sector of Saint-Emilion a particular finesse. This is a very direct wine, whose clean and long finish leaves an impression of almonds and fruit in the mouth. Try it with roast poultry or Scallops Milanese.



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

80% Merlot - 11% Cabernet Franc - 9% Cabernet Sauvignon

PRODUCTION

48 000 bottles

CONSULTANT OENOLOGIST

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