

NOTES DE
DEGUSTATION
2011

The wine displays a deep and pronounced color, showing raspberry and blueberry aromas which are still rather reserved. The attack is soft and flavorful, the tannins smooth, and the overall impression is of a clean and fruity wine with supple elegance. The charm of the neighboring Pomerol terroir comes through in this wine which is ideal for a meal with friends around a veal Blanquette. Decant one hour before serving for greater pleasure. This wine will evidently be more complex in two years, but is very enjoyable right now.



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

75 000 bottles

CONSULTANT OENOLOGIST

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