

NOTES DE
DEGUSTATION
2013

The wine's youthful black cherry color is complemented by appealing aromas of blackcurrant and other black fruit. First impressions on the palate are soft and rather vibrant, dominated by the Merlot's smoothness; this is followed by well-incorporated tannins sporting a veritable fruit basket of flavors. This is an easy-drinking wine, full of charm and ready to enjoy beginning in 2016; be sure to decant before serving.



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

90% Merlot - 5% Cabernet Franc - 5% Cabernet Sauvignon

PRODUCTION

82 000 bottles

CONSULTANT OENOLOGIST

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