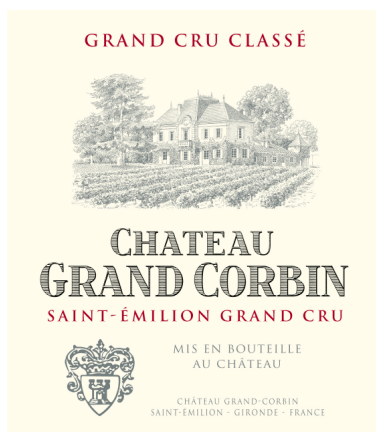


NOTES DE
DEGUSTATION
2015

As it delicately fills the glass, the eye is first charmed by an elegant, 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 postdestemming 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

Label Assemblage : 85% Merlot, 10% Cabernet Franc, 5% Cabernet Sauvignon

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