

NOTES DE
DEGUSTATION
2012

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 lunch with Dauphine Potatoes. 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

58 000 bottles

CONSULTANT OENOLOGIST

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