

NOTES DE  
DEGUSTATION  
2009

The aromas are just beginning to emerge, showing fruit and vanilla notes. Next, on the palate, the wine shows great power with a satisfyingly full body thanks to ripe, sweet tannins and the finish is fresh and long. This is a wine to age for another one or two years to let its aromatic potential reach its fullest expression and offer a maximum of enjoyment.



**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 - 15% Cabernet Franc - 5% Cabernet Sauvignon

**PRODUCTION**

40 000 bottles

**CONSULTANT OENOLOGIST**

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