CHÂTEAU GRAND CORBIN

2005

CHATEAU
GRAND CORBIN
GRAND CRU CLASSÉ
SAINT-ÉMILION GRAND CRU

Grand Corbin 2005 is a beautiful wine, long on the palate, dense and powerful, incredibly young even at this stage. There's not a hint of aging: the classic sign of a great wine made for the long term.
A festival of flavors develops in the mouth, showing licorice, blackberries, olives and blueberries producing a soft yet powerful complexity. The finish brings a refined smoothness which imparts additional length.
The wine will be perfect with all cooked meats, cow cheeses, a bacon omelette, and numerous other family meals thanks to its superb construction. It will show best when transferred to a carafe for service. You can continue to age it awhile in a good cellar; in ten years it will still be waiting to give you pleasure.

Vineyard area

15,45 hectares

Geology

Light sands over blue clays

Average age of vines

40 years

Grape varieties

70% Merlot, 25% Cabernet Franc, 5% Cabernet Sauvignon

Harvest

Sorting handpicked grapes and post destemming sorting

Type of vats

Stainless steel vats

Ageing

12 months in French oak barrels, 50% new

Total production

73 000 bottles

Consultant oenologist

Hubert de Bouard

Label Assemblage 2005

72% Merlot
28% Cabernet Franc

Château Grand Corbin

5, Grand Corbin 33330 Saint-Émilion, France