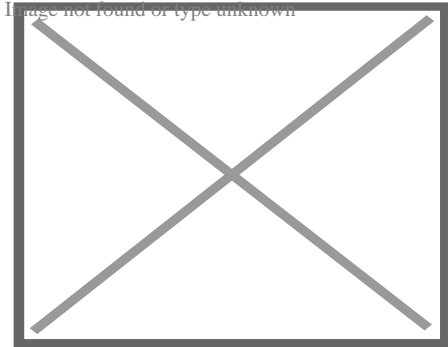


CHÂTEAU GRAND CORBIN

2001



Coming right after the remarkable 2000 vintage, one of Bordeaux's most successful, the 2001 was under-appreciated at first. With time, however, the vintage has been recognized as a classic; considered somewhat austere when young, its aptitude for long aging has revealed this wine to be an unequivocal success. The wine continues to hold a deep color, testament to a stunning youthfulness which is confirmed on the palate. The aromas are fine and subtle, with elegant notes of spices and dried fruit; in the mouth, the first impression is soft, showing tender tannins that are firm and robust, without excessive intensity. The finish is lively, with a welcome freshness which continues to bring out the wine's young and vigorous character. With its mouth-filling density and its generous nature, this wine will accompany all seasonal dishes, from pâtés to chocolate cake. You can continue giving it time in the cellar, but not too much...

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, 35% new

Total production

73 000 bottles

Consultant oenologist

Hubert de Bouard

Label Assemblage 2001

76% Merlot

24% Cabernet Franc

Château Grand Corbin

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