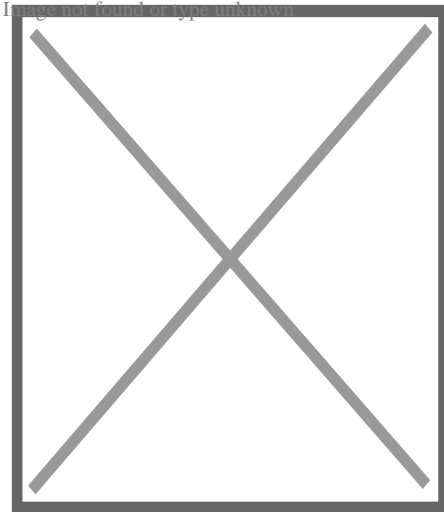


LES CHARMES DE GRAND CORBIN



2014

The wine makes its first impression with a beautiful color that is deep and brilliant, showing subtly fruit-forward aromas. These are the signs of a young wine, but the mature and fine tannins make it satisfying to drink now. Be sure to decant the wine an hour before serving to bring out its structure full of charm, producing a generous impression augmented by a lively freshness on the finish. As early as 2017 the wine will partner well with roast pork and sautéed potatoes, and some good cheese. A fine bottle for lovers of very young wines.

Vineyard area

8,5 hectares

Geology

Light sands over blue clays

Average age of vines

35 years

Grape varieties

81% Merlot, 11% Cabernet Franc, 8% Cabernet Sauvignon

Harvest

Sorting handpicked grapes and post destemming sorting

Type of vats

Wooden and cement vats

Ageing

85% in cement vat and 15% in French oak barrels during 12 months.

Total production

60 000 bottles

Consultant oenologist

Hubert de Bouard

Label Assemblage 2014

87% Merlot
8% Cabernet Franc
5% Cabernet Sauvignon

Château Grand Corbin

5, Grand Corbin 33330 Saint-Émilion, France

Tel. +33 (0)5 57 24 70 62 - Fax +33 (0)5 57 74 47 18 - chateau@grandcorbin.com - www.grandcorbin.com