

GENERAL

Classification	Grand Cru Classé
Appellation	Saint-Émilion Grand Cru
Localisation	In the commune of Saint-Émilion next to Pomerol appellation
Legal form	Société Civile Château Corbin
Owners	Anabelle CRUSE et Sébastien BARDINET
Winemaker and manager	Anabelle CRUSE BARDINET acb@chateau-corbin.com
Consultant oenologist	Jean-Philippe FORT from Laboratoire Michel ROLLAND
Distribution	Bordeaux Wine Merchants



THE VINEYARD

Soil	Clayey and sandy-clay with ferric clay subsoil
Surface area in production	12,6 hectares
Grapes varieties	80% Merlot, 20% Cabernet Franc
Average age of vines	30 years
Rootstock	3309, 101-14, Riparia
Density of plantation	6 667 to 8 333 plants per hectare
Vine training method	Guyot simple
Vineyard management	Integrated crop management, environmentally friendly viticulture
Harvesting	By hand from 7 th to 19 th October 2010
Average yield	43 hectoliters per hectare

THE WINE

Sorting	2 sortings, destemming, crushing
Maceration	At cold temperature
Pumping over	4 pumpings per day during the alcoholic fermentation
Vats	Concrete vats coated with epoxy resin and automatic regulation
Fermentation temperature	28°
Vatting period	20/27 days
Malolactic fermentation	In barrels
Press	Pneumatic
Ageing	100% in French oak barrels with 50% new oak
Length of ageing	19 months
Blend	80% Merlot, 20% Cabernet Franc
Bottling	Château bottling from 7 th to 11 th May 2012
Production	55 000 bottles
Alcoholic degree	15% vol.