

GENERAL

Classification	Grand Cru Classé
Appellation	Saint-Emilion Grand Cru
Localisation	In the commune of Saint-Emilion 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 16 th September to 4 th October 2011
Average yield	44 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	20/25 days
Malolactic fermentation	In barrels
Press	Pneumatic
Ageing	100% in French oak barrels with 40% new oak
Length of ageing	17 months
Blend	80% Merlot, 20% Cabernet Franc
Bottling	Château bottling from 18 th to 23 rd March 2013
Production	55 000 bottles
Alcoholic degree	14,5% vol.