



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 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 with small crates from 5 th to 13 th October 2012
Average yield	38 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	21/26 days
Malolactic fermentation	In barrels
Press	Pneumatic
Ageing	100% in French oak barrels with 40% new oak
Length of ageing	19 months
Blend	90% Merlot, 10% Cabernet Franc
Bottling	Château bottling from 12 th to 16 th May 2014
Production	42 000 bottles
Alcoholic degree	14% vol.