



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 and 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	12,7 hectares
Grapes varieties	83% Merlot, 17% 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
Harvest dates	Merlot from 17 th September to 6 th October, Cabernet Franc 9 th October
Average yield	38 hectoliters per hectare

THE WINE

Sorting	3 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	Merlot 23 to 28 days, Cabernet franc 25 days
Press	Pneumatic
Ageing	100% in French oak barrels with 40% new oak
Length of ageing	18 months
Selection	90% 1 ^{er} vin, 10% 2 nd vin
Blend	90% Merlot, 10% Cabernet Franc
Bottling	Chateau bottling from 24 th to 28 th April 2017
Production	60 000 bottles
Alcoholic degree	14.5% vol.