



CHATEAU
GRAND CORBIN

GRAND CRU CLASSÉ
SAINT-ÉMILION GRAND CRU

2021

2021 was a vintage that required meticulous, skilled work throughout the whole of the vine cycle and then again in the cellars, where a precise selection of the lots was needed for the blending process. It was unquestionably a 'vigneron' vintage that left no respite for the teams.

After a few months of ageing in barrel, the wine reveals fresh red berry fruit aromas, floral notes of violets, and a radiant character.

On the palate, balance and freshness come to the fore, while the finish is long and precise. The Merlot, which was subject to a drastic selection process, brings the characteristic smoothness of the estate's patchwork of clay soils. The Cabernet Franc comes through strongly in 2021, highlighting the special character of the Grand Corbin terroir.



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BUDDING
Mars 29

MID-FLOWERING
June 7

FRUIT SET
July 12

MID-VERAISON
August 11

HARVEST
September 27 to October 5

AGING
12 months in French
oak barrels

40% new barrels
40% one-fill barrels
20% two-fill barrels

BLEND
80% Merlot
15% Cabernet Sauvignon
5% Cabernet Franc



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TECHNICAL SHEET

OWNER
Groupe SMA

GENERAL MANAGER
Laure Canu

VINEYARD AREA
28,5 hectares

GEOLOGY
Silica on a bed of blue clay

AVERAGE AGE OF THE VINES
40 years

GRAPE VARIETIES
80% Merlot - 16% Cabernet Franc - 4% Cabernet Sauvignon

PLANTING DENSITY
6 450 vines per hectare

PRUNING
Guyot double

HARVEST
Manual, with sorting of berries after destemming

ENVIRONMENTAL COMMITMENT
High Environmental Value certification to HVE3



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VIN DE BORDEAUX



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SAINT-ÉMILION GRAND CRU



MIS EN BOUTEILLE
AU CHATEAU

2021

CHATEAU GRAND CORBIN
SAINT-ÉMILION - GIRONDE - FRANCE