

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 and Sébastien BARDINET
Winemaker and manager	Anabelle CRUSE BARDINET acb@chateau-corbin.com
Consultants	Jean-Philippe FORT from Laboratoire Michel ROLLAND Jean-Luc THUNEVIN
Distribution	Bordeaux Wine Merchants
Environmental	High Environmental Value level 3 Member of the 1st ISO 14001 certified Bordeaux Environmental Management System Association

THE VINEYARD

Soil	Clayey and sandy-clay with ferric clay subsoil
Surface area	13 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
Average yield	40 to 45 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	18 concrete vats and automatic regulation
Fermentation temperature	28°
Vatting period	3 to 4 weeks
Malolactic fermentation	In barrels
Press	Pneumatic
Ageing	100% in French oak barrels with 40 to 50% new oak
Length of ageing	16 to 19 months
Racking	1 or 2 rackings
Bottling	Château bottling
Annual production	Château CORBIN 40 000 to 55 000 bottles

